

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 2009

Origin

The grapes selected for this premium Chardonnay were sourced from Vergelegen's Korhaan, Rooiland and Rocklands vineyards, as well as vineyards in Hermanus, Darling and Elgin.

Vinification

Grapes were whole-bunch pressed and not given any skin contact. The juice, slightly clarified, was racked into 20% new French oak barrels (Francois Frère, Dargaud & Jaegle) and 50% second-fill barrels for alcoholic fermentation. The Elgin and Darling grapes were tank fermented because of their delicate structures and the Vergelegen and Hermanus grapes were barrel fermented using combinations of pure culture and feral fermentations. The young wine was matured for 8 months on the lees in both tank and barrel before bottling on 18 October 2009.

Composition

100% Chardonnay

Analysis

13.91% Alc
2.3/1 RS
6.5 g/l TA
3.40 pH

Maturation

Drink now or over the next 5 years.

Tasting Note

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. The palate is long and full with delicate wooding. Beautifully refined and elegant.