

ANNO



1700

# VERGELEGEN



## PREMIUM CHARDONNAY 2010

### Origin

The grapes selected for this premium Chardonnay were sourced from Vergelegen's Korhaan, Rooiland, Rocklands and Slanghoek vineyards, as well as vineyards in Walker Bay, 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 Mercurey) and 50% second, third and fourth fill barrels for alcoholic fermentation. The Slanghoek and a portion of the Rooiland grapes were tank fermented because of their delicate structures. The remainder of Vergelegen, as well as Elgin, Walker Bay and Darling were fermented in barrel, using a combination of cultured yeasts and feral fermentations. The young wine was matured for 6 months on the lees in both tank and barrel before bottling on 26/27 August 2010.

### Composition

100% Chardonnay made up as follows:  
Vergelegen Estate 51%  
Darling 24 %  
Elgin 6 %  
Walker Bay 19%

### Analysis

13.44% Alc  
2.58/l RS  
5.36 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.