

ANNO



1700

# VERGELEGEN



## PREMIUM CHARDONNAY 2011

### 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 and Darling.

### 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 80% second, third and fourth fill barrels for alcoholic fermentation. The Darling and a portion of the Rooiland grapes were tank fermented because of their delicate structures. The remainder of Vergelegen, as well as 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 in August 2011.

### Composition

100% Chardonnay made up as follows:  
Vergelegen Estate 51%  
Darling 29 %  
Walker Bay 20%

### Analysis

13.44% Alc  
2.58/l RS  
5.36 g/l TA  
3.40 pH

### Maturation

Drink 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.