

ANNO



1700

VERGELEGEN

PREMIUM CHARDONNAY 2012

Origin

The grapes selected for this premium Chardonnay were sourced from Vergelegen's Korhaan, Rooiland, Rocklands, Slanghoek and Lower Schaapenberg vineyards.

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 Lower Schaapenberg and a portion of the Rooiland grapes were tank fermented because of their delicate structures. The remainder of Vergelegen was fermented in barrel, using a combination of cultured yeasts and feral fermentations. The young wine was matured for 8 months on the lees in both tank and barrel before bottling in December 2012/January 2013.

Composition

100 % Chardonnay from the Estate.

Analysis

13.36% Alc
2.5g/l RS
6.1 g/l TA
3.29 pH

Maturation

Drink over the next five 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.

Winemakers Notes

This is the first time that entirely Estate-grown grapes have been used in the making of the premium Chardonnay. The vineyards were cropped at 6,1 tons/ha. Half the grapes were barrel fermented and the other half in tanks. Selections were made in early November 2012 before the first bottling in December. Harvesting for Chardonnay started on the 7 February and finished on the 16 March 2012.

