

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 2014

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, Gillet & 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 was fermented in barrel, using a combination of cultured yeasts and feral fermentations. The young wine was matured for 9 months on the lees in both tank and barrel before bottling in January 2015.

Composition

100 % Chardonnay

Analysis

14.0% ALc
2.0 g/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, peach, tropical fruit and mineral tones. The palate is long and full with delicate wooding. Beautifully refined and elegant.

Winemakers Notes

This is the third year that entirely Estate-grown grapes have been used in the making of the Premium Chardonnay. The vineyards were cropped at 6.5 tons/ha – 40% of the grapes were barrel fermented and the rest in tanks. Selections were made in late December before bottling in January 2015. Harvesting for Chardonnay started on 3 February and finished on 27 March 2014.