

ANNO



1700

# VERGELEGEN



## PREMIUM CHARDONNAY 2015

### 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 80% second, third and fourth fill barrels for alcoholic fermentation). All the different vineyards were barrel fermented and matured on the lees for 12 months before bottling in April 2016.

### Composition

100% Chardonnay from the Estate

### Analysis

14.31% Alc  
2.8 g/l RS  
6.5 g/l TA  
3.30 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 4th 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 – 70% of the grapes were barrel fermented and the rest in wooden tanks. Selections were made in late January 2016 before bottling in April. Harvesting for Chardonnay started on 29 January and finished on 6 February 2015. This was the earliest harvest in nearly 30 years.