

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 2016

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 8 months before bottling in November 2016. Released: end January 2018.

Composition

100% Chardonnay from the Estate

Analysis

14.26% ALc
1.5 g/l RS
5.80 g/l TA
3.34 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 5th year that entirely Estate-grown grapes have been used in the making of the Premium Chardonnay. The vineyards were cropped at 6 tons/ha – 70% of the grapes were barrel fermented and the rest in wooden tanks. Selections were made in August 2016 before bottling in November 2016.