

ANNO



1700

# VERGELEGEN



## PREMIUM SAUVIGNON BLANC 1995

### Origin

Portion of Vergelegen grapes up to 33% from 15% in 1994. These vineyards are now four and five years old but not yet in full production. Remainder of the grapes from older vineyards (between 13 to 17 years) on neighbouring Groot Intimis a

### Vinification

Most of the juice received skin contact of about 18 hours at 51/4C before gentle pressing. Reductive techniques and relatively cold fermentation using three yeast strains ensure fruitiness and higher than normal glycerol levels. To further emphasize complexity and richness, six percent of the wine was fermented in a mixture of new and fourth fill barrels.

### Composition

97 % Sauvignon blanc  
3 % Semillon

### Analysis

13.53 % Alc  
1.9 g/l RS  
6.6 g/l TA  
3.33 pH  
106 mg/l Total SO<sub>2</sub>

### Maturation

While the wine is ready and thoroughly enjoyable on release due to its freshness, the integrated flavours develop and last for years. Some ageing also smoothes the palate, adding complexity, making the wine even more satisfying in the summer after the vintage. Will keep very well for three years.

### Tasting Note

The goal for this vintage was to emphasize fruit while also increasing the complexity and fullness of palate that is the Vergelegen style. As a result the wine has lovely gooseberry, melon and green pepper flavours which persist and complement the rich, long finish. A very satisfying effort for us, and by design a wine to be accompanied by food.