

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 1996

Origin

Vergelegen's vineyards contributed 36% of the volume of this wine, the rest from two farms near Somerset West and one near Stellenbosch. Vineyards on Vergelegen are five and six years old, the others between 13 to 18 years. Average yield

Vinification

All crushed and destalked, with SO₂ and ascorbic acid added at the crusher. Skin contact at 51/4C for about 18 hours, then pressed gently. Fermentation, using three particularly suited yeast strains, at 121/4C. Racked off gross lees after fermentation but kept on secondary lees for three months. Reductive handling throughout. To further enhance complexity and soft mouth feel 11% was fermented and aged in older barrels.

Composition

100 % Sauvignon blanc

Analysis

12.6 % Alc
2.1 g/l RS
6.3 g/l TA
3.58 pH
93 mg/l Total SO₂
23.2 mg/l Extract

Maturation

Thoroughly enjoyable now though experience has shown that our Sauvignon blanc ages well. It will become smoother, more integrated and complex. Will age well for three years.

Tasting Note

The cooler vintage, as well as even more reductive handling than in the past, emphasises fruit within our established style of a complex and rich mouth feel. As a result, the wine has fresh melon and gooseberry flavours with an underlying hint of green pepper. The smooth, round finish makes it even more drinkable than in the past. A further refinement and by design a wine to accompany food.