

ANNO



1700

# VERGELEGEN



## PREMIUM SAUVIGNON BLANC 1997

### Origin

Vergelegen's vineyards supplied 50% of the volume for this wine, including the Semillon portion. This is the highest percentage in the six vintages to date.

The remainder came from Stellenbosch and Durbanville. Vineyards on Vergelegen

### Vinification

All crushed and destalked, with SO<sub>2</sub> 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 12% was fermented and aged in older barrels.

### Composition

94 % Sauvignon blanc  
6 % Semillon

### Analysis

13.42 % Alc  
1.4 g/l RS  
6.4 g/l TA  
3.33 pH  
96 mg/l Total SO<sub>2</sub>  
22.4 mg/l Extract

### Maturation

Thoroughly enjoyable now though experience has shown that our Sauvignon blanc ages well for up to three years.

### Tasting Note

The cool, dry vintage and long ripening period have resulted in concentrated fruit intensity and rich mouth feel. More full bodied than 1996 and closer in style to 1995 yet more aromatic. It displays the now established Vergelegen characteristics of ripe flavours, complexity and long, smooth finish.