

ANNO



1700

# VERGELEGEN



## PREMIUM SAUVIGNON BLANC 1998

### Origin

The vineyards on Vergelegen are now reaching maturity and this is clearly visible in terms of the quality. Most of the Sauvignon blanc vineyard blocks are on south westerly slopes. The soils vary from decomposed Helderberg granites to Hut

### Vinification

The hot conditions were not conducive to common practice, such as skin contact. The grapes were destemmed but not crushed. This was followed by a light pressing and settled over a 72 hour period. The juice was cool fermented at 12 ñ 15°C. After two months on the lees, the wine was bottled.

### Composition

100 % Unwooded Sauvignon Blanc . Nearly 80% of the grapes were produced on Vergelegen, with the balance ñ 20% - coming from the cooler maritime climate of Durbanville.

### Analysis

13.23 % Alc  
3.1 g/l RS  
6.7 g/l TA  
3.25 pH  
101 mg/l Total SO<sub>2</sub>  
24.0 mg/l Extract

### Maturation

Drink within 1-2 years of purchase. Sauvignon is best enjoyed while still young.

### Tasting Note

All the classical Sauvignon flavours are present, Ripe Fig, Gooseberries, Green Pepper and Grass, backed by Guava. All these flavours follow through on the palate.