

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 1999

Origin

Vergelegen's vineyards are expressing themselves, even in the hot years. Most of the Sauvignon vineyards are on south westerly slopes. Soils vary from decomposed granites to Hutton soils.

Vinification

Winemaking techniques are very basic in order to allow Vergelegen to express herself. No skin contact was allowed. Pressing was very light and followed by settling at 5°C for 72 hrs. The juice was fermented at 12-15°C for 3 weeks.

Composition

100 % unwooded white wine. Blend of
Sauvignon Blanc 92%
Semillon 8%
60 % of the fruit came from Vergelegen, the remainder from Durbanville.

Analysis

13.61 % Alc
3.1 g/l RS
6.6 g/l TA
3.37 pH
106 mg/l Total SO₂
24.0 mg/l Extract

Maturation

Drink within 2 years of production.

Tasting Note

The 1999 Sauvignon Blanc shows classical Sauvignon flavours like fig, gooseberry, green pepper and freshly cut grass. Guava shows very prominently but will disappear within 12 months. Asparagus flavours will then become more prominent. The wine is full bodied with a very long aftertaste.