

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2000

Origin

The Sauvignons are grown on south westerly slopes. Soils vary from Helderberg granites to Hutton. The vineyards are unirrigated (dry land), yields are 6 tons / ha.

Vinification

Winemaking techniques are basic in order to allow Vergelegen to express herself. No skin contact is employed and pressing was very light to minimize phenolic uptake. The juice was settled at 5 °C for 72-96 hours. Fermentation took place at 14-16 °C and lasted for 21 days.

Composition

100 % Unwooded dry white wine, produced exclusively from Vergelegen Vineyards. The wine is a blend of Sauvignon Blanc 92 % Semillon 8 %

Analysis

13.8 % Alc
3.4 g/l RS
6.4 g/l TA
3.3 pH
101 mg/l Total SO₂
23.6 mg/l Extract

Maturation

Drink now but will improve over the next 2 years if stored properly.

Tasting Note

The 2000 Sauvignon shows a very pale straw colour. The nose is typical of Vergelegen: fig, grass, guava, gooseberry and mineral. The taste is full and pleasant with a long lasting aftertaste. Serve chilled (10 – 12 °C). With green salads, poultry, fish and Thai food.