

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2002

Origin

Selected from both Vergelegen's own vineyards and vineyards in the Coastal Region. The Vergelegen vineyards are located on South or South-West facing slopes, \pm 200 – 320 metres above sea level. The planting density is approximately 4000 v

Vinification

The fruit is picked when the desired flavours are showing at optimum. No skin contact is employed as we believe this technique leads to coarse wines. The juice is settled for at least 72 hours at low temperatures before inoculation with the desired yeast strain for Sauvignon grapes. To avoid conformity with other SA producers, we ferment at higher temperatures. This leads to fuller, bigger and more intensely flavoured wines.

Composition

86 % Sauvignon Blanc
14 % Semillon

Analysis

14.0 % Alc
3.1 g/l RS
7.1 g/l TA
3.09 pH

Maturation

Drink now or over the next two – three years

Tasting Note

Pale green colour. Nose jumps out of the glass – gooseberries, fig, tinned peas, black truffle, elderflower, some ripe fruits, cut grass, green pepper. The wine is full, intensely flavoured and very long on after taste.