

ANNO



1700

# VERGELEGEN



## PREMIUM SAUVIGNON BLANC 2003

### Origin

Selected from both Vergelegen's own vineyards and vineyards in the rest of Somerset West. The Vergelegen vineyards are located on south or south-west facing slopes,  $\pm$  200 to 320 meters above sea level. The soils are granites or Clovelly with

### 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. All the corks were analysed for TCA and a standard of less than 2 ng/l was set as the acceptable level whereas the industry standard is 5 ng/l. To avoid potential cork contamination entirely, 10% of the vintage was bottled using a Stelvin closure.

### Composition

90% Sauvignon Blanc  
10% Semillon

### Analysis

13.5 % Alc  
2.6 g/l RS  
6.7 g/l TA  
3.23 pH

### Maturation

Drink now or over the next two to three years.

### Tasting Note

Pale green colour. The nose jumps out of the glass – gooseberries, fig, tinned peas, black truffle, elderflower, some ripe fruits, cut grass, and green pepper. The wine is full, intensely-flavoured and very long on aftertaste; the balance perfect.