

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2007

Origin

Selected from both Vergelegen's own vineyards in Somerset West and selected vineyards in Stellenbosch and Elgin. The Vergelegen vineyards are located on south or south-west facing slopes.

Vinification

The grapes are 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 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 5ng/l. To avoid potential cork contamination entirely, 20% of the vintage was bottled using a Stelvin closure.

Composition

97% Sauvignon Blanc
3% Semillon

Analysis

13.5% Alc
1.3g/l RS
7.0g/l TA
3.01 pH

Maturation

Drink now or over the next two to four 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.