

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2008

Origin

The fruit came from Vergelegen's own vineyards as well as selected cool-climate vineyards in Elgin and the Overberg. The Vergelegen vines are on south and south-west-facing slopes 200-230m above sea level. The soils are granites or clay-based Clovelly.

Vinification

The grapes were picked as soon as the desired flavours were showing at optimum. There was no skin contact and most of the grapes were pressed in the new Bucher Inertys Press that reduces oxygen uptake, resulting in fresher, fruitier wines. The juice was settled at low temperatures for 48 hrs and then inoculated with Sauvignon Blanc specific yeasts. Fermentation occurred at higher temperatures than is the norm in South Africa, resulting in distinctively fuller, bigger, more intensely flavoured wines. The entire 2008 vintage will be bottled under the Savin closure.

Composition

Sauvignon Blanc 97%
Semillon 3%

Analysis

13.5% Alc
3.0g/l RS
6.4g/l TA
3.28 pH

Maturation

Drink now or over the next two – three years.

Tasting Note

Light straw colour, abundance of tropical flavours, very elegant with long aftertaste.