

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2009

Vinification

Grapes from the selected vineyards were hand-harvested at peak ripeness and transported to the Vergelegen cellar in wooden bins. After destemming and crushing, the grapes were pressed under anaerobic conditions to prevent oxygen contact and loss of aroma potential. The juice was then settled at low temperatures with the assistance of pectolytic enzymes. Fermentation took place at 14-16°C and lasted between 2-3 weeks, after which cold and protein stabilization followed.

Composition

95% Sauvignon Blanc
3% Semillon 2009
2% Semillon 2008

Analysis

13.79% Alc
1.8g/l RS
6.3g/l TA
3.36 pH

Maturation

Drink now or over the next two to three years.

Tasting Note

Pale straw in colour, the nose shows passion fruit, green fig, guava and lemon/grapefruit. The wine is fresh, beautifully balanced and lively on the palate with a long aftertaste.