

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2010

Origin

The grapes were selected from a number of 'cooler' sites in the Western Cape, including Elgin, Darling, Walker Bay and Vergelegen. Vergelegen makes up 68%, Elgin 18% and Darling 14%.

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 pick up 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

100% Sauvignon Blanc

Analysis

13.38% Alc
1.8g/l RS
7.2g/l TA
3.22 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.