

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2011

Origin

The grapes for this premium Sauvignon Blanc were all from Vergelegen's own vineyards and harvested over a two-week period starting mid-February. Harvesting commenced slightly earlier than in 2010 and for the first time in its history, Vergelegen had a six-day per week in-take, ensuring that grapes always came into the cellar at peak ripeness.

Vinification

Grapes from the selected vineyards were hand-harvested at peak ripeness and transported to the Vergelegen cellar in wooden bins. After de-stemming 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

13.56% Alc
2.3g/l RS
6.9g/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.