

ANNO



1700

# VERGELEGEN



## PREMIUM SAUVIGNON BLANC 2012

### Origin

The grapes for this premium Sauvignon Blanc were all from Vergelegen's own vineyards and harvested over a three week period starting 10th February. Harvesting commenced 2 weeks later than in 2011. The season was quite cool and mild and no weekend harvesting took place!

### 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. Normal sedimentation and flotation were combined which helped to reduce the risk of oxidation. The juice was fermented at 12 – 16 degrees centigrade and fermentation lasted 2-3 weeks.

### Composition

Sauvignon Blanc 96%  
Semillon 4%

### Analysis

13.71% Alc  
1.6 g/l RS  
6.2/l TA  
3.20 pH

### Maturation

Drink now or over the next 2-3 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.