

ANNO



1700

**VERGELEGEN**



## **PREMIUM SAUVIGNON BLANC 2013**

### **Origin**

The grapes for this premium Sauvignon Blanc were all from Vergelegen's own vineyards.

### **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**

100% Sauvignon Blanc

### **Analysis**

14 % Alc  
2.3 g/l RS  
6.7/l TA  
3.22 pH

### **Maturation**

Drink over the next five years.

### **Tasting Note**

Pale, bright, green-tinged yellow. Pure, vibrant aromas of lime blossom, gooseberry, dusty herbs, white pepper and quinine. Dense, tactile and bone-dry with brisk flavours of lime, crushed stone and saline minerality.