

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2014

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. Parcels were selected and these parcels could be individual rows or fractions of blocks. Everything was vinified separately. No chemical or enzymatic additions were made and we tried to depart from everything that was accepted as protocols over the previous 16 years. Musts and finished wines were kept in contact with their lees by stirring at least once daily.

Composition

Sauvignon Blanc 95%
Semillon 5%

Analysis

13.89% Alc
2.4 g/l RS
5.9 g/l TA
3.17 pH

Maturation

Drink now or over the next two to three years.

Tasting Note

Pale, bright, green-tinged yellow. Pure, vibrant aromas of lime blossom, gooseberry, ripe guava, fresh passion fruit, white pepper and quince. Shows amazing elegance, balancing perfect acidity with ripe fruit.

Winemakers Notes

2014 was an extremely challenging vintage – it started on 14 February and by end February we had finished most of the white grapes – almost 400 tons in 2 weeks! This is the earliest release of our Sauvignon in a long time and we trust that you will enjoy the abundance of zesty flavours.