

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2015

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 100%

Analysis

14.54% Alc
1.6 g/l RS
6.1 g/l TA
3.20 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

2015 was our earliest vintage in nearly 30 years! And all harvesting was finished before the Easter weekend, also a first. Quality, however is great and 2015 is set to become a standout vintage. Harvesting of the Sauvignon Blanc grapes started on 5 February and finished on 20 February 2015. The grapes were extremely healthy and flavourful. Bottling took place on the 29 May. Enjoy with asparagus, grilled yellowtail, snoek, oysters and grilled chicken/kebabs.