

ANNO



1700

# VERGELEGEN



## PREMIUM SAUVIGNON BLANC 2016

### 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 and everything was vinified separately. No chemical or enzymatic additions were made and we re-examined and reviewed everything that was accepted as protocols over the previous 18 vintages. To add complexity, musts and finished wines were kept in contact with their lees by stirring at least once daily.

### Composition

Sauvignon Blanc 100%

### Analysis

13,95% Alc  
1.9 g/l RS  
6.6 g/l TA  
3.08 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

The 2016 harvest was exceptionally early with harvesting of Sauvignon Blanc commencing on 29 January and finishing on 9 February and due to the worst drought since 1904, the crop for white grapes was reduced by 50%. The wine is very satisfying and one of the most remarkable adventures since I started here in 1998. Please enjoy chilled with fresh asparagus, grilled or baked fish and chicken kebabs.