

ANNO



1700

VERGELEGEN



PREMIUM SAUVIGNON BLANC 2018

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 19 vintages. To add complexity, musts and finished wines were kept in contact with their lees by stirring at least once daily. Released March 2019.

Composition

Sauvignon Blanc 100%

Analysis

13.79% Alc
3.31 g/l RS
6.79 g/l TA
3.12 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 2018 harvest across the board is of exceptional quality with vibrant fruit and fantastic mouthfeel. This harvest – my 21st – started on 9 February and the last of the Sauvignon was harvested by 23 February. I enjoyed every single moment and know it will reflect in this wine.