

ANNO



1700

**VERGELEGEN**

## RESERVE CHARDONNAY 1995

### Origin

From four farms, one near Stellenbosch the other three around Somerset West. The batch from Vergelegen came from a vineyard planted in 1989, and contributed 35%. The other vineyards varied in age from six to eleven years.

### Vinification

The wine is set apart from our regular Chardonnay by the greater wood contact, higher percentage of malolactic fermentation and strict selection of outstanding vineyards. Most of the batches were crushed and destalked though not given skin contact, but some grapes went directly to the press. Only 7% was not wooded, all the rest having been fermented in French Oak and aged on the gross lees for 10 months. Lees stirred weekly. Of the total wine, 79% went into new wood, and 14% into third fill barrels. Spontaneous fermentation, i.e. no yeast addition was used for 45% of the wine, most of the remainder being fermented with the D47 strain. All the wooded lots, i.e. 93% went through malolactic fermentation.

### Composition

100 % Chardonnay

### Analysis

12.91 % Alc  
3.2 g/l RS  
5.7 g/l TA  
3.36 pH  
68 mg/l Total SO<sub>2</sub>  
21.6 g/l Extract

### Maturation

Our aim was to make a South African Chardonnay that can age. Hopefully we've succeeded. If in 2005 it still tastes wonderful I'll be happy.

### Tasting Note

The Chardonnay Reserve shows a lemony yellow-green colour with a complex nose of citrus, toast, butter and mineral flavours. The wine is full and well balanced with excellent wood integration and a long aftertaste. Drink over the next five years. Enjoy with shellfish and poultry .