

ANNO



1700

VERGELEGEN



RESERVE CHARDONNAY 1996

Origin

The first Chardonnay made exclusively from Vergelegen grapes. Grown in three high-lying vineyards (more than 270m above sea level) which are exposed to winds off False Bay that can be very strong. Medium potential, fairly shallow soils.

Vinification

After our successful commercial scale experiments with practices such as natural fermentation, new barrels and malo-lactic fermentation in 1995 this wine expresses our confidence in these techniques. It is : 100% naturally fermented (no yeast added), 100% fermented and aged in new French Oak barrels, 100% through malo-lactic fermentation. Ten months in barrels, lees stirred weekly. Bottled in January 1997.

Composition

100 % Chardonnay

Analysis

13.23 % Alc
2.4 g/l RS
5.4 g/l TA
3.6 pH
62 mg/l Total SO₂
23.5 g/l Extract

Maturation

Made to age, we hope. We're still working on the question of exactly what South African Chardonnay requires to age, but believe this wine will contribute. Ten years?

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 .