

ANNO



1700

**VERGELEGEN**



## **RESERVE CHARDONNAY 1997**

### **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**

13.8 % Alc  
3.0 g/l RS  
5.75 g/l TA  
3.26 pH  
62 mg/l Total SO<sub>2</sub>  
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**

In our opinion better than the very successful maiden 1995 : richer, more complex and with a longer finish. Like its predecessor also a treat of power and finesse with similar lime flavours. Wonderful integration of all elements.