

ANNO



1700

VERGELEGEN



RESERVE CHARDONNAY 1998

Origin

The Vergelegen Chardonnay Reserve 1997 was produced from the Vineyards on the historic Schapenberg hills.

Vinification

The grapes were harvested at optimum ripeness and were carefully crushed and destalked. After partial settling of the juice, it was racked into 100% new barrels. No cultured yeasts were used and fermentation took six months to full completion. Malolactic fermentation was induced in 60% of the barrels. After 12 months maturation, the wine was stabilised and bottled.

Composition

100 % Chardonnay from Vergelegen's own vineyards

Analysis

13.86 % Alc
2.5 g/l RS
5.8 g/l TA
3.25 pH
110 mg/l Total SO₂
26,0 g/l Extract

Maturation

AGEING: The structure of this wine will enable it to mature with great success. Drink now, but will probably only peak in 2001 or 2002.

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 .