

ANNO



1700

# VERGELEGEN



## RESERVE CHARDONNAY 1999

### Origin

The grapes were harvested from Vergelegen's 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg. No irrigation.

### Vinification

50% Whole bunch pressed, with remainder crushed / destalked but no skin contact. The juice was clarified to 220 NTU's (quite turbid) and then racked into new French barrels (225l). The wine was matured on the lees for 12 months with regular batonage.

### Composition

100 % Chardonnay

### Analysis

13.8 % Alc  
2.5 g/l RS  
6.8 g/l TA  
3.30 pH

### Maturation

Drink over the next five years.

### Tasting Note

The wine 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. Enjoy with shellfish and poultry.