

ANNO



1700

# VERGELEGEN



## RESERVE CHARDONNAY 2001

### Origin

The grapes were harvested from Vergelegen's 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg. South & South-West sloping vineyards at 200 – 240 m above sea level. The soils are Clovelly or granites with a clay base. Roots

### Vinification

Whole bunch pressed, with no skin contact. The juice was clarified to 220 NTU's (quite turbid) and then racked into new French barrels (Francois Frere & Dargaud and Jaegle) for alcoholic fermentation. No cultured yeasts are used. The wine was matured on the lees for 12 months with regular batonage.

### Composition

100 % Chardonnay

### Analysis

13.85 % Alc  
2.7 g/l RS  
6.5 g/l TA  
3.25 pH

### Maturation

Drink over the next five years.

### Tasting Note

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. On the palate the taste is long and full with no excessive wooding. Complex, powerful yet still elegant. Enjoy with shellfish and poultry.