

ANNO



1700

VERGELEGEN



RESERVE CHARDONNAY 2002

Origin

The grapes were harvested from Vergelegen's 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg. South & South-West sloping vineyards at 200 ñ 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 yeast's are used. The wine was matured on the lees for 13 months with regular batonage.

Composition

100 % Chardonnay

Analysis

13.5 % 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.