

ANNO



1700

VERGELEGEN



RESERVE CHARDONNAY 2003

Vinification

Whole bunch pressed, with no skin contact. The juice was clarified to 220 NTU's (quite turbid) and then racked into 50% new French barrels (Francois Frere & Dargaud and Jaegle) & 50% second fill barrels for alcoholic fermentation. No cultured yeast's are used. The wine was matured on the lees for 12 months with regular batonage.

Analysis

13% Alc
2.2g/l RS
6.5g/l TA
3.36 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.