

ANNO



1700

VERGELEGEN



RESERVE CHARDONNAY 2005

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 Frère and Dargaud & Jaegle) and 50% second-fill barrels for alcoholic fermentation. No cultured yeasts are used. The wine was matured on the lees for 12 months with regular batonage.

Analysis

13.0% Alc
2.2g/l RS
6.2g/l TA
3.23 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.