

ANNO



1700

VERGELEGEN



RESERVE CHARDONNAY 2007

Origin

The grapes were harvested from Vergelegen's two premium white wine vineyards: Schaapenberg and Lower Schaapenberg. These are south- and south-west-facing vineyards 200-240m above sea level. The soils are Clovelly and granite with a clay base. The R110 rootstock was used for its suitability to dry-land vine cultivation.

Vinification

Grapes were whole-bunch pressed and not given any skin contact. The juice, not clarified too much, was racked into 50% new French oak barrels (Francois Frère, Dargaud & Jaegle) and 50% second-fill barrels for alcoholic fermentation. No cultured yeasts were used. The wine was matured on its lees for 12 months with regular bâtonnage.

Composition

100 % Chardonnay

Analysis

14.2 % Alc

1.8 g/l RS

5.6 g/l TA

3.24 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. The palate is long and full with delicate wooding. Complex, powerful yet still elegant