

ANNO



1700

VERGELEGEN

RESERVE CHARDONNAY 2016

Origin

The grapes are all Estate grown and selected from three vineyards – Rooiland 12 & 13 and the super vineyard Lower Schaapenberg.

Vinification

Grapes were whole-bunch pressed with no skin contact. The juice, with some clarification, was racked into 35% new French oak barrels (Francois Frère, Dargaud & Jaegle) and 50% second-fill and third-fill barrels for alcoholic fermentation. The spontaneous onset of fermentation was allowed for and after 7 days the barrels were inoculated with a pure culture yeast strain. Fermentation took approximately 15 days to complete – once the sugar was fermented, all 43 barrels were topped up. Only one-third of the barrels were allowed to complete malolactic fermentation to retain optimum acidity/freshness. The young wine was left on the gross lees for 8 months with regular battonage, then stabilised and bottled on 23 November 2016.

Composition

100% Chardonnay

Analysis

14.48% Alc
1.66 g/l RS
6.26 g/l TA
3.28 pH

Maturation

Drink over the next decade.

Tasting Note

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, white peach, pineapple, spice, citrus blossoms, apricot and buttered toast aromas. The taste is long and elegant with a lively minerality.

Winemakers Notes

The 2013 Reserve had a stellar year: Gold medal in Lyon, Gold medal at the San Francisco International Wine Competition and Gold and Regional Trophy at the IWSC as well as being nominated for a Platter 5 star. In October 2015, the 2014 Reserve Chardonnay was rated as one of the top Chardonnays in Christian Eedes Prescient Chardonnay Report 2015 Awards. In November 2016 the 2015 Reserve was again rated by Christian Eedes as one of his top 10 Chardonnays. Released March 2018.

