

ANNO



1700

VERGELEGEN



RESERVE SAUVIGNON BLANC 1996

Origin

This Sauvignon blanc is made exclusively from Vergelegen's own vineyards in Somerset West which are between five and six years old. The three highest lying Sauvignon blanc vineyards are used because of the more intense flavours formed in

Vinification

All crushed and destalked, with SO₂ and ascorbic acid added at the crusher. Skin contact between four and eighteen hours were given to the grapes after which the grapes were gently pressed. Two different types of yeast were used to ferment all the juice in tanks at 12 degrees centigrade. The wine was racked off it's gross lees after fermentation and then kept on it's secondary lees for a month after which the wines from the different vineyards were blended. Reductive winemaking throughout.

Composition

100 % Sauvignon blanc

Analysis

12.4 % Alc
3.5 g/l RS
7.7 g/l TA
3.40 pH
79 mg/l Total SO₂
23.2 g/l Extract

Maturation

Although the wine is thoroughly enjoyable now it will be able to age a few years more than most Sauvignon blancs.

Tasting Note

Because the wine is quite intensely flavoured it is well enjoyed on it's own but it can be had with intensely flavoured dishes such as smoked fish and poultry. It will also complement pastas and salads.