

ANNO



1700

# VERGELEGEN



## RESERVE SAUVIGNON BLANC 1998

### Origin

Grown on the south-westerly slopes of the Schapenberg, 350m above sea level.

### Vinification

Skin contact at 10 deg C for a period of 12 hours, followed by a light pressing. The juice was settled over a 72 hour period. After racking the clear juice from the lees, fermentation was initiated with the use of two local yeasts, namely Vin 7 and Vin 13. Fermentation was completed after 21 days. The young wine was then left for another 8 weeks on its lees, whereafter it was fined and bottled.

### Composition

100 % Vergelegen Sauvignon blanc grapes from the historical hills of Schapenberg.

### Analysis

13.48 % Alc  
3.5 g/l RS  
7.0 g/l TA  
3.21 pH  
98 mg/l Total SO<sub>2</sub>  
24.8 g/l Extract

### Maturation

Best enjoyed within two years of purchase, however this wine has the structure to improve with further maturation.

### Tasting Note

A classical Sauvignon with a flinty, gravel nose and an incredibly long follow through.