

ANNO



1700

**VERGELEGEN**

## RESERVE SAUVIGNON BLANC 2008

### Origin

The grapes came from a 2,5ha Vergelegen vineyard exactly 6,5km from the Atlantic Ocean on the south-facing slopes of windswept Schaapenberg hill. The uniqueness of this site combines elevation, aspect, proximity to the ocean and soils of decomposed granite with a clay sub-structure. The vines are not irrigated and the wine reflects its terroir and the conditions of each vintage.

### Vinification

After destemming and crushing the juice is left on the skins for just 18 hours at 8 °C. This was followed by a light pressing and the juice was allowed to settle at low temperatures for 8 days. The “clean” juice was then fermented for 21 days at 14°C. The young wine was left on the coarse lees for 7 months and stirred weekly.

### Composition

100 % Sauvignon Blanc

### Analysis

13.0% Alc  
1.5 g/l RS  
6.7 g/l TA  
3.24 pH

### Maturation

Can be enjoyed now, but will be great in 12 – 24 months

### Tasting Note

The wine shows a rich array of varietal green fig, gooseberry, guava, cut grass and passion fruit aromas and flavours over a core that is flinty and minerally. This is a full-flavoured wine with a long aftertaste.