

ANNO



1700

VERGELEGEN

RESERVE SAUVIGNON BLANC 2009

Origin

The Schaapenberg vineyard was established in 1988 to two Loire clones, 316 and 317. These un-irrigated vines are planted on a south facing slope approximately 320m above sea level in weathered granite soils. This unique terroir ensures a slow and gentle growing season, resulting in low yields and small berries with intense flavours. This vineyard is generally harvested at least two weeks after Vergelegen's other Sauvignon Blanc vineyards.

Vinification

Harvest date was chosen on flavour profile rather than by analysis and the grapes picked in the cool early hours of the morning to ensure that these flavours were preserved. Skin contact was allowed for 18-24 hours at 10°C following which the crushed grapes were pressed to 600 litres per ton into a tank where the juice was allowed to settle for 48-72 hours at 8°C. The juice was then racked to the fermentation vessels at NTU's of 50 and higher and the juice inoculated with Vin 7 yeast. Fermentation was controlled at 14-16°C where after the wine was left on the lees for 4-5 months ensuring increased complexity and richness.

Composition

100% Sauvignon Blanc

Analysis

13.76% Alc
1.6 g/l RS
6.7 g/l TA
3.28 pH

Maturation

Can be enjoyed now or over the next 2 – 3 years.

Tasting Note

Very pale colour, nose is classical Schaapenberg, reminiscent of '99 and '01, with prominent fig, elder flower, passion fruit, guava and gooseberry. The palate shows fresh acidity, the fruit is concentrated, full and ripe with good minerality and excellent balance.