

ANNO



1700

**VERGELEGEN**

## RESERVE SAUVIGNON BLANC 2012

### Origin

The Schaapenberg vineyard was established in 1988 from 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. The unique terroir ensures a slow and gentle growing season, resulting in low yields and small berries with intense flavours. The Schaapenberg 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 the 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; thereafter the wine was left on the lees for 4-5 months ensuring increased complexity and richness. Twenty percent of the wine was barrel fermented and matured for the first time.

### Composition

100% Sauvignon Blanc – SINGLE

### Analysis

13.30% Alc  
2.2 g/l RS  
6.9 g/l TA  
3.12 pH

### Maturation

Can be enjoyed now, but will be superb in 18 – 24 months.

### Tasting Note

Very pale colour, nose is classical Schaapenberg, reminiscent of kiwi, green 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.