

ANNO



1700

VERGELEGEN



RESERVE SAUVIGNON BLANC 1997

Origin

From three vineyards in the area of Schapenberg on Vergelegen. Medium fertility soils, well drained. Vineyards face the sea, which is 5km away, and are between 270m and 300m above sea level. Trellised, unirrigated. Average yield 6,5 ton

Vinification

Reductively handled. All crushed and destalked, with sulphur and ascorbic acid added at the crusher. Skin contact for 18 hours at 5°C. Cold fermentation at 12°C using strong yeast mother cultures. Kept on secondary yeast lees for seven months before bottling.

Composition

100 % Sauvignon blanc

Analysis

13.7 % Alc
1.7 g/l RS
7.5 g/l TA
3.3 pH
83 mg/l Total SO₂
23.5 g/l Extract

Maturation

Will develop over the next year and keep well for another three.

Tasting Note

Because the wine is quite intensely flavoured it is well enjoyed on it's own but is best as a food wine because of its richness. Handles strongly flavoured dishes such as smoked fish and poultry, but will also complement fresh fish, pastas and salads.