

ANNO



1700

VERGELEGEN



RESERVE SEMILLON 1998

Origin

Produced from Vergelegen vineyards, grown on typical Helderberg soils and cooled by False Bay sea breezes.

Vinification

The grapes were picked at 40 ° balling (potential alcohol 22 %) and the whole bunches were fermented on the skins in the press for 48 h. No settling could be done and fermentation took place in old 225 l Chardonnay barrels.

Composition

100 % Semillon , produced from grapes infected by the noble rot, Botrytis Cinerea.

Analysis

14.55 % Alc
12.3 g/l RS
8.5 g/l TA
3.3 pH
150 mg/l Total SO₂
24.4 g/l Extract

Maturation

Drink now or over the next 4 years.

Tasting Note

The wine shows an attractive light gold colour. Dried apricots or peaches and hints of pineapple shows on the nose. The taste is full but not cloyingly sweet and finishes almost on a dry note. Serve well chilled (6-8 °C) as a desert on its own with very good and intimate friends!