

ANNO



1700

# VERGELEGEN



## RESERVE SEMILLON 1999

### Origin

South facing vineyards delivered low yields (4.5 ton / ha). The flavours were intense and chemical composition perfect. These vines are severely wind exposed and are not irrigated.

### Vinification

100% Whole bunch pressed, then off into new 225l barrels for fermentation at 18-12°C. Left on the lees for 9 months, with regular b,tonnage.

### Composition

100 % Fermented and matured in new French and American Oak.

### Analysis

14 % Alc  
2.2 g/l RS  
76.7 g/l TA  
3.3 pH

### Maturation

Drink now, but will mature with great benefit if stored under proper conditions.

### Tasting Note

Attractive gold green colour. Nose shows intense citrus, orange ñ marmalade, honey and spice. The wine is finely focussed, well balanced with a crisp acidity.