

ANNO



1700

# VERGELEGEN



## RESERVE SEMILLON 2004

### 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 18-20°C. Left on the lees for 10 months, with regular bâtonnage. 100% Fermented and matured in new French Oak.

### Composition

100% Semillon

### Analysis

13.2 % Alc  
2.3 g/l RS  
6.4 g/l TA  
3.2 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 – marmalade, honey and spice. The wine is finely focused, well balanced with a crisp acidity. Excellent with mussel soup, salmon, grilled yellow tail and poultry. Serve chilled at 10-14°C.