

ANNO



1700

VERGELEGEN



RESERVE SEMILLON 2013

Origin

The grapes come from south facing vineyards that were planted in 1991 on the Korhaan sites. These vines are not irrigated and are severely wind exposed, leading to good flavours and perfect chemical compositions.

Vinification

The grapes were picked from 27 February to 4 March 2013. No crushing or de-stemming was allowed, but the grapes were rather whole bunch pressed for best quality juice. Fermentation took place in 225L French oak barrels. The wine was matured in barrel for eight months with regular lees stirrings. Bottling took place on 25 November 2013 and total production was 2806 bottles.

Composition

100% Semillon

Analysis

14.27 Alc
1.7 g/l RS
5.9 g/l TA
3.30 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, white flowers, honey and spice. The wine is finely focused, delicate and well balanced with a crisp acidity. Excellent with mussel soup, salmon, grilled Yellowtail and chicken. Stunning with seared tuna and scallops.