

ANNO



1700

VERGELEGEN



VERGELEGEN G.V.B. WHITE 2003

Origin

The Sauvignon Blanc comes from the South West facing slopes on the Schaapenberg at 320 metres above sea level and the Semillon from the South facing slopes of the Korhaan vineyard at 220 metres above sea level. The vineyards are not irrigated.

Vinification

Both the Sauvignon Blanc and Semillon was whole bunch pressed and then fermented and matured in new French oak for 10 months. The wine was sterile filtered before bottling and received 15 months bottle maturation before release. The philosophy behind the white Vergelegen is to produce a wine that reflects both the unique microclimate and terroir as well as the elegance and beauty of the estate.

Composition

22% Sauvignon Blanc
78% Semillon

Analysis

13 % Alc
2.1 g/l RS
6.9 g/l TA
3.0 pH

Maturation

Drink now and over the next 2-3 years.

Tasting Note

The wine exhibits a pale yellow green colour with a nose reminiscent of freshly squeezed lime juice. On the palate the wine is elegant and refined with mineral overtones and a flinty core dominated by black truffle.