

ANNO



1700

# VERGELEGEN



## VERGELEGEN G.V.B. WHITE 2004

### 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 Burgundy barrels for ten months. 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

20% Sauvignon Blanc  
80% Semillon

### Analysis

13.3% Alc  
2.4 g/l RS  
6.7 g/l TA  
3.3 pH

### Maturation

Drink now and over the next 2-3 years.