

ANNO



1700

VERGELEGEN



VERGELEGEN G.V.B. WHITE 2005

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

33% Sauvignon Blanc
67% Semillon

Analysis

14.0% Alc
2.4 g/l RS
7.3 g/l TA
2.98 pH

Maturation

Drink now and over the next 2-3 years.