

ANNO



1700

VERGELEGEN



VERGELEGEN G.V.B. WHITE 2006

Origin

The sauvignon blanc comes from Schaapenberg's south-west-facing slopes at 320m above sea level and the Sémillon from the south-facing slopes of the Korhaan vineyard 220m above sea level. The vineyards are not irrigated and planted to 4000 vines per hectare. Yields were restricted to four tons per hectare.

Vinification

Both the sauvignon blanc and sémillon were whole bunch pressed and then fermented and matured in Burgundy barrels for 10 months. The philosophy behind the Vergelegen white blend is to produce a wine that reflects both the unique microclimate and terroir as well as the elegance and beauty of the estate.

Composition

79% Semiilon
21% Sauvignon Blanc

Analysis

13% Alc
2.0g/l RS
6.0g/l TA
3.29 pH

Maturation

Drink over the next three to four years

Tasting Note

A pale yellow-green colour with a nose reminiscent of freshly squeezed lime juice. On the palate, it is elegant and refined with mineral overtones and a flinty core dominated by whiffs of black truffle.