

ANNO



1700

VERGELEGEN



FLAGSHIP VERGELEGEN G.V.B. WHITE 2007

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

21% Sauvignon Blanc
79% Semillon

Analysis

14.0 % Alc
1.5g/l RS
6.1 g/l TA
2.99 pH

Maturation

Drink now and over the next 2-3 years.