

ANNO



1700

VERGELEGEN

FLAGSHIP VERGELEGEN G.V.B. WHITE 2008

Origin

The Sauvignon Blanc grapes used in this blend come from the 20-year old Schaapenberg vineyard. This single vineyard is planted some 320 m above sea level and directly south facing. The row direction is east-west and the vineyards are planted to 2 clones, 316 and 317. The Semillon was planted in 1991 on the south facing Korhaan flats at 220 m above sea level.

Vinification

Both Sauvignon and Semillon were hand picked – the Semillon 2-3 weeks after the Sauvignon. Whole bunch pressed and barrel fermented; the Sauvignon in 500 litre barrels and the Semillon in new 225 litre barrels. The wines were matured for 9 months before blending and bottling took place on 23 November 2009.

Composition

Schaapenberg Sauvignon Blanc 65%
Semillon 35%

Analysis

13.94% Alc
7.1g/l RS
2.0g/l TA
3.23 pH

Maturation

Drink now or up to a decade after the vintage.

Tasting Note

Pale green colour with full ripe Sauvignon flavours dominating. The wine is rich and complex with a long aftertaste. Serve at 12-14°C. Most enjoyable with oysters, crayfish, smoked salmon/chicken.