

ANNO



1700

**VERGELEGEN**



## **FLAGSHIP VERGELEGEN G.V.B. WHITE 2009**

### **Origin**

The Sauvignon Blanc grapes used in this blend come from the 20-year old Schaapenberg vineyard. This single vineyard is planted some 320m 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 220m 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, bottling took place on 23 November 2009.

### **Composition**

65% Schaapenberg Sauvignon Blanc  
35% Semillon

### **Analysis**

13.94 % Alc  
2.0 g/l RS  
7.1 g/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.