

ANNO



1700

VERGELEGEN



VERGELEGEN BRUT MMV 2015

TASTING NOTES

Lovely fine mousse with a hint of toast, citrus, spice and baked apples. Long, lingering and refreshing aftertaste. Disgorged 16 May 2019 after 41 months on the lees. Released October 2019.

ORIGIN

This is a Vergelegen product - 100% ESTATE WINE.

VINIFICATION

The grapes were hand harvested on 16 January 2015, only from the Korhaan vineyard, planted in 1988.

The grapes were whole bunch pressed and run off into 4th fill 228 litre white wine barrels for alcoholic fermentation. The base wine was matured for 8 months in barrel before bottling on 5 December 2015.

COMPOSITION

Chardonnay 100%

ANALYSIS

Alc	12%
RS	8.1 g/l
TA	7.9 g/l
pH	3.22

MATURATION

Drink now or over the next three-five years.