

ANNO



1700

VERGELEGEN



VERGELEGEN G.V.B WHITE 2018

TASTING NOTES

Tight, focused and beautifully integrated with herbal (fynbos) grapefruity flavours, ripe tropical notes and a long, focused aftertaste. Serve at 12-14°C. Most enjoyable with oysters, crayfish, poultry and fish.

ORIGIN

The Semillon was planted in 1991 on the south facing Korhaan flats at 220m above sea level. The Sauvignon Blanc grapes used in this blend come from the 29-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. Both from the Loire Valley.

VINIFICATION

Both Semillon and Sauvignon grapes were hand-picked, the Semillon 23 days after the Sauvignon, whole bunch pressed and barrel fermented. The Sauvignon was picked on 21 February and the Semillon on 16 March. The wines were matured for 8 months before being bottled on 7 December 2018. Released October 2020.

COMPOSITION

Semillon	50%
Schaapenberg Sauvignon Blanc	50%

ANALYSIS

Alc:	13.5%
RS	1.99 g/l
TA	6.24 g/l
pH	3.10

MATURATION

Drink now or up to a decade after the vintage.