

ANNO



1700

VERGELEGEN



VERGELEGEN STRAW WINE

TASTING NOTES

Ripe, tropical fruit abounds on

ORIGIN

The grapes were all selected from Vergelegen's Korhaan and Niel-Suid vineyards.

VINIFICATION

Grapes were either dried on the vines or on wooden pallets. Processing started the moment sufficient sugar concentration developed. The grapes were not crushed or de-stemmed but fermented on the skins in plastic bins. This helped to break down cell tissue and released slightly higher quantities of juice. The fermenting sweet juice was transferred to old barrels for completion of alcoholic fermentation. The wine spent 15 months in old oak and was bottled on 15 September 2016.

COMPOSITION

Semillon 100%

ANALYSIS

Alc	11.33 %
RS	95.4 g/l
TA	6.2 g/l
pH	3.09

MATURATION

Wonderful now but will improve over next 15-20 years in bottle.