

ANNO



1700

# VERGELEGEN



## VERGELEGEN PREMIUM CHARDONNAY 2020

### TASTING NOTES

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, peach, tropical fruit and mineral tones. The palate is long and full, with delicate wooding. Beautifully refined and elegant.

### WINEMAKER'S COMMENTS

This is the 9th year that entirely Estate-grown grapes have been used in the making of the Premium Chardonnay. The 2020 crop is back to a normal sized crop after 2019 which was the smallest on record, one-third of the normal crop and I believe the effect of global warming has come home to roost. We undoubtedly will have to review sites for new plantings with even more care.

### ORIGIN

The 2020 Chardonnay is made entirely from Estate grown grapes on the Rocklands, Rooiland, Slanghoek and LSB Vineyards.

### VINIFICATION

Grapes were whole-bunch pressed and not given any skin contact. The juice, slightly clarified, was racked into 20% new French oak barrels (Francois Frère, Dargaud & Jaegle, St Martin, Latour and 80% second, third and fourth fill barrels) for alcoholic fermentation. All the different vineyards were barrel fermented and matured on the lees for 8 months before bottling on 8 November 2020

### COMPOSITION

Chardonnay from the estate 100%

### ANALYSIS

Alc	13.5%
RS	2.40 g/l
TA	6.6 g/l
pH	3.32

### MATURATION

Drink now or allow to evolve over the next few years. Released June 2021