

ANNO



1700

VERGELEGEN



VERGELEGEN PREMIUM CHARDONNAY 2021

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.

WINEMAKERS NOTE

This is the 10th year that entirely Estate-grown grapes have been used in the making of the Premium Chardonnay. 100% of the grapes were barrel fermented. Enjoy with creamy pasta dishes, grilled yellowtail and sushi.

ORIGIN

The 2021 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 in November 2020.

COMPOSITION

Chardonnay from the Estate 100%

ANALYSIS

Alc	13,5%
RS	2.13 g/l
TA	6.54 g/l
pH	3.25

MATURATION

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