

VERGELEGEN PREMIUM SAUVIGNON BLANC 2021

TASTING NOTES

Pale, bright, green-tinged yellow. Pure, vibrant aromas of lime blossom, gooseberry, ripe guava, fresh passion fruit, white pepper and quince. Shows amazing elegance, balancing perfect acidity with ripe fruit.

ORIGIN

The grapes for this Premium Sauvignon Blanc were all hand-picked from Vergelegen's own vineyards.

VINIFICATION

Grapes from the selected vineyards were hand harvested at peak ripeness and transported to the Vergelegen cellar in wooden bins. Parcels were selected and these parcels could be individual rows or fractions of blocks, and everything was vinified separately. This means some parcels were barrel, wooden tank, cement tank, stainless steel tank or stainless barrel fermented.

COMPOSITION

Sauvignon Blanc 95% Sémillon 5%

ANALYSIS

Alc. 13.6% RS 2.82 g /l TA 6.90 g/l pH 3.18

MATURATION

Drink now or over the next 2-6 years. Released November 2021.