

ANNO



1700

VERGELEGEN



VERGELEGEN PREMIUM SAUVIGNON BLANC 2022

TASTING NOTES

Pale, bright, green-tinged yellow. Pure, vibrant aromas of lime blossom, gooseberry, ripe guava, fresh passion fruit, and pineapple. 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.

WINE MAKER'S NOTE

The 2022 harvest across the board is of very good quality with vibrant fruit and fantastic mouthfeel. This harvest started on 8th February and the last of the Sauvignon was harvested by 24th February. I enjoyed every single moment of my 25th and last harvest at Vergelegen, and know it will reflect in this wine.

COMPOSITION

Sauvignon Blanc	90%
Sémillon	10%

ANALYSIS

Alc.	13,50%
RS	2,42 g/l
TA	6,80 g/l
pH	3,20

MATURATION

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