

ANNO



1700

VERGELEGEN



VERGELEGEN RESERVE SEMILLON 2020

TASTING NOTES

Attractive light green colour. The nose shows delicate citrus, white flowers, orange marmalade and spice. The wine is finely focused, complex, and well balanced with a crisp acidity. Excellent with mussel soup, salmon, grilled yellowtail, Thai green curries, and smoked chicken salad. Stunning with seared tuna and scallops. Do not hesitate to try it with risotto, match made in heaven!

ORIGIN

The 2020 Semillon came from Korhaan 10/11 blocks or the little bits that was left of it after the wildfires of 2017. The Korhaan 10 was planted in 2003 and 11 in 1993.

VINIFICATION

The grapes were picked on 28th February 2020. No crushing or destemming was allowed, but the grapes were rather whole bunch pressed for best quality juice. Fermentation took place in 225-liter French oak barrels. The wine was matured in barrel for nine months with regular lees stirrings. Bottling took place on 9th December 2020 total production amounted to 6500 bottles.

WINE MAKER'S COMMENT

"I remain intrigued by the Estate's ability to deliver Semillons with a wonderful acidity and pH (all natural). We always try to avoid malolactic fermentation, so that the lemony freshness of the wine is never disturbed and by using tight grained barrels with a blonde toasting, the impression of minerality is reinforced. Might just be the greatest Semillon on this planet."

COMPOSITION

Semillon 100%

ANALYSIS

Alc	14,31
Rs	2.0 g/l
TA	6.80 g/l
pH	3.25

MATURATION

Drink now but will mature with great benefit if stored under proper conditions. Release date 10th August 2022.