

VERGELEGEN

Extraordinary by nature



Chardonnay Reserve 2022

TASTE

The wine shows an attractive lemony yellow-green color with a complex nose of citrus, white peach, pineapple, spice, citrus blossoms, apricot and buttered toast aromas. The taste is long and elegant with a lively minerality.

BLEND

100% Chardonnay

VINEYARDS

The grapes are all estate grown and selected from three Vineyards, Rooiland 12 and 13 and the super vineyard Lower Schaapenberg.

SOILS

Pinedene, Hutton & Clovelly soil forms (all Oxidic group)

VINIFICATION

The grapes were whole-bunch pressed with no skin contact, then racked into 30% new French oak barrels and 70% second and third-fill barrels for alcoholic fermentation. Wild/spontaneous fermentation was allowed initially before using a pure yeast strain after 7 days. Only 30% of barrels went through malolactic fermentation. The young wine was matured on the gross lees for 8 months before bottling.

PAIRINGS

Enjoy with a seafood risotto, kingklip or grilled salmon.

AGING

Drink now or over the next 10 - 12 years

TECH

Alcohol - 13.5% Residual Sugar - 1.7 g/l