

VERGELEGEN

Extraordinary by nature

MMV Brut 2024

TASTE

Lovely fine mousse with a hint of brioche, citrus, spice and baked apples. Long, lingering and refreshing on the palate.

VINEYARDS

The grapes were hand harvested from selected Chardonnay blocks on the farm.

WINEMAKING

The grapes were whole bunch pressed, ran off into 4th fill 228 L white wine barrels for the primary fermentation. The base wine was bottled for the 2nd fermentation. Matured for 45 months on the lees.

AGING POTENTIAL

Drink now or over the next 5 years.

BLEND

100% Chardonnay

WINE OF ORIGIN

Stellenbosch

ANALYSIS

Alcohol - 12%
RS - 6.2 g/l
PH - 3.2
TA - 7.6 g/l

FOOD PAIRING

Perfect as an Aperitif with oysters or fresh seafood.

