

VERGELEGEN

Extraordinary by nature

Estate White 2024

This bottle contains more than wine. It is a journey through time; through great exploration and innovation, rich heritage and distinct refinement.

Vergelegen, meaning 'situated far away' is 'here and now' embracing the rhythm of nature.

TASTE

Estate White is sourced and hand-selected from our cooler, south-east-facing vineyards overlooking the Atlantic Ocean. Elegant and refined with mineral overtones, and a flinty core dominated by notes of lemon, crushed rosemary and fresh apple.

VINEYARDS

The Sauvignon Blanc is sourced from the top of the Schaapenberg vineyards, the most extremely situated vineyards on the farm. These grapes offer incredible intensity and purity. The Semillon comes from the oldest vineyard blocks on the farm, situated on 2 sites, one with shale soil and one with alluvial soil.

WINEMAKING

The grapes were hand-picked and sorted. Both the Sauvignon Blanc and Semillon were whole-bunch fermented. The Sauvignon Blanc was given skin contact prior to pressing. Post-pressing, the juice was taken to a combination of barrels and foudres for fermentation. Various ages of barrels were utilised and the wines spent 10 months in oak before careful blending to achieve a characterful wine.

AGING POTENTIAL

Enjoy now and over the next 10 years.

ACCOLADES

Platter's Guide - 5 stars | Tim Atkin - 94 points

BLEND

52% Semillon
48% Sauvignon Blanc

ANALYSIS

Alcohol - 13.5%
RS - 2.6 g/l
PH - 3.12
TA - 6.9 g/l

WINE OF ORIGIN

Stellenbosch

FOOD PAIRING

Enjoy this Bordeaux-style white wine with chicken, shellfish, or any other favorite seafood dish.

