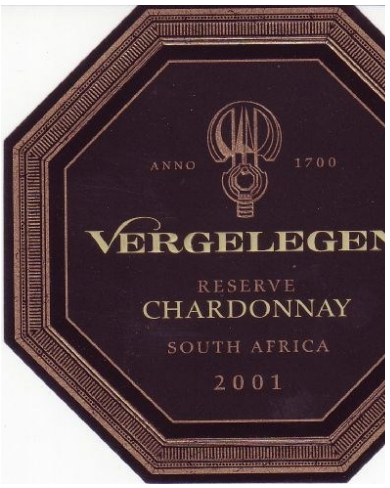
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Vergelegen Chardonnay Reserve 2001



Fairbairn Capital Trophy Wine Show 2005 - Bronze
The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. On the palate the taste is long and full with no excessive wooding. Complex, powerful yet still elegant.

variety : Chardonnay | 100% Chardonnay
winery :
winemaker : Andre van Rensberg
wine of origin : Coastal
analysis : **alc :** 13.0 % vol **rs :** 2.7 g/l **pH :** 3.25 **ta :** 6.5 g/l
type : White **style :** Dry **wooded**
pack : Bottle

Fairbairn Capital Trophy Wine Show 2005 - Bronze

ageing : Drink over next 5 years.

in the vineyard : The grapes were harvested from Vergelegenâ€™s 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg. South & South-West sloping vineyards at 200 â€“ 240 m above sea level. The soils are Clovelly or granites with a clay base. Rootstock used is R 110 â€“ which is very suitable for dry-land conditions.

about the harvest: The grapes were harvested from Vergelegens 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg.

in the cellar : Whole bunch pressed, with no skin contact. The juice was clarified to 220 NTUâ€™s (quite turbid) and then racked into new French barrels (Francois Frere & Dargaud and Jaegle) for alcoholic fermentation. No cultured yeastâ€™s are used. The wine was matured on the lees for 13months with regular batonage.