

Vergelegen Vin de Florence 2005

Pale yellow-green colour. The nose is extremely attractive with hints of green apples, ripe tropical fruit, ginger, raisins and Muscat. The crisp acidity prevents the wine from becoming too sweet.

Enjoy with Cape Malay, Chinese or salads. Serve well chilled at 10Â°C.

variety : Chenin Blanc | 71% Chenin Blanc, 19% Muscat de Frontignan, 11% Semillon, 8% Chardonnay

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 7.8 g/l pH : 3.39 ta : 6.4 g/l

type : White

pack : Bottle



ageing : Enjoy now.

in the vineyard : Grapes were selected from premium coastal vineyards in the cooler micro climates of the Western Cape.

in the cellar : Everything possible is done to preserve the natural fruit flavours of the different varieties. Fermentation tanks, stabilisation tanks and bottling tanks are inerted to 1% oxygen in order to minimise oxidation and the associated loss in fruit flavour. Lees contact was extended to three months on the Chenin Blanc to help increase mouth-feel. The Hanepoot in the blend was replaced by white Muscadelle to enhance elegance, finesse and subtlety.

Vergelegen Wines

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