

Vergelegen Sauvignon Blanc 2005

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Old Mutual Trophy Wine Show 2006 - Trophy

Swiss International Air Lines Wine Awards 2006 â€” Bronze

SAA inflight 2006 - First Class

Pale green colour. The nose jumps out of the glass â€” gooseberries, fig, passion fruit, black truffle, elderflower, some ripe fruits, cut grass, and green pepper. The wine is full, intensely flavoured and very long on after taste; the balance perfect.

variety : Sauvignon Blanc | 91% Sauvignon Blanc, 9% Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.23 % vol rs : 1.7 g/l pH : 3.35 ta : 6.6 g/l

type : White

pack : Bottle

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Old Mutual Trophy Wine Show 2006 - Trophy (94/100)

Swiss International Air Lines Wine Awards 2006 â€” Bronze

SAA inflight 2006 - First Class

ageing : Drink now or over the next 2 - 4 years.

in the vineyard : Selected from both Vergelegenâ€™s own vineyards, Somerset West and selected vineyards on the West Coast near the town of Koekenaap, approximately 400 km from Vergelegen. The Vergelegen vineyards are located on South or South-West facing slopes, Â± 200 - 320 meters above sea level. The soils are granites or Clovelly with a deep clay base enabling the vine to survive dry, hot summers. The Koekenaap grapes came from vineyards 4 km from the sea, 1 metre above sea level.

about the harvest: The fruit is picked when the desired flavours are showing at optimum.

in the cellar : No skin contact is employed as we believe this technique leads to coarse wines. The juice is settled for 72 hours at low temperatures before inoculation with the desired yeast strain for Sauvignon grapes. To avoid conformity with other SA producers, we ferment at higher temperatures. This leads to fuller, bigger and more intensely flavoured wines. All the corks were analysed for TCA and a standard of less than 2 ng/l was set as the acceptable level whereas the industry standard is 5ng/l. To avoid potential cork contamination entirely, 20% of the vintage, was bottled using a Stelvin closure.



Vergelegen Wines

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