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Vergelegen Chardonnay 2005

Veritas 2007 - Bronze
2007 Old Mutual Trophy Wine Show - Bronze Medal (72/100)
2007 Decanter World Wine Awards - Commended
Pale green-gold colour with intensely focused flavours showing citrus, biscuits, toast and ripe fruits. The taste is long and elegant with excellent fruit/wood integration.

Best served at 10 - 12Â°C with smoked salmon, oysters, grilled rainbow trout and poultry.



variety : Chardonnay | 100% Chardonnay
winery : Vergelegen Wines
winemaker : Andre van Rensburg
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 2.1 g/l **pH :** 3.39 **ta :** 6.1 g/l
type : White
pack : Bottle **closure :** Cork

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ageing : Drink now or over the next 3-4 years.

in the vineyard : The grapes were all sourced from Vergelegenâ€™s premium vineyards located on south/southwest facing slopes. The soils are Helderberg granite or Clovelly. Rootstock used is R110 â€“ which is very suitable for dry-land conditions. As a result of cool conditions and wind, yields were extremely low at 4.5 tons/ha. The wine also contains some 20% Chardonnay sourced from the Constantia Valley.

in the cellar : No skin contact is employed. The majority of the grapes were whole bunch pressed, settled to a turbidity of 175 NTUâ€™s and then racked to 225 litre French barrels for fermentation. 60% of the wine was barrel fermented and matured on the lees for 7 months. The remainder was fermented in stainless steel tanks.

Vergelegen Wines
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