

Vergelegen White 2006

5 star rating - John Platter SA Wine Guide 2009

5 star rating - John Platter SA Wine Guide 2008

2007 Old Mutual Trophy Wine Show - Trophy Award for highest scoring Gold Medal in its class (96/100)

A pale yellow-green colour with a nose reminiscent of freshly squeezed lime juice. On the palate, it is elegant and refined with mineral overtones and a flinty core dominated by whiffs of black truffle.

variety : Semillon | 80% Semillon, 20% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 2.98 ta : 7.3 g/l

type : White

pack : Bottle **closure :** Cork

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

in the vineyard : The Sauvignon Blanc comes from Schaapenberg's southwest-facing slopes at 320 metres above sea level and the Semillon from the south-facing slopes of the Korhaan vineyard at 220 metres above sea level. The vineyards are not irrigated and planted to 4000 vines per hectare. Yields were restricted to or 4 tons per hectare.

in the cellar : Both the Sauvignon Blanc and Semillon were whole bunch pressed and then fermented and matured in Burgundy barrels for 10 months. The philosophy behind the Vergelegen white blend is to produce a wine that reflects both the unique microclimate and terroir as well as the elegance and beauty of the estate.



Vergelegen Wines

Helderberg

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