

## Vergelegen Semillon 2006

2007 Old Mutual Trophy Wine Show - Bronze Medal (72/100)

Attractive gold green colour. Nose shows intense citrus, orange marmalade, honey and spice. The wine is finely focused, well balanced with a crisp acidity.

Excellent with mussel soup, salmon, grilled yellowtail and poultry. Serve chilled at 10-14°C.

variety : Semillon | Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.0 % vol    rs : 2.2 g/l    pH : 3.3    ta : 6.7 g/l

type : White

pack : Bottle    closure : Cork

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ageing : Drink now, but will mature with great benefit if stored under proper conditions.

in the vineyard : South facing vineyards delivered low yields (4.5 ton/ha). The flavours were intense and chemical composition perfect. These vines are severely wind exposed and are not irrigated.

in the cellar : 100% Whole bunch pressed, then off into new 225 litre barrels for fermentation at 18 - 21°C. Left on the lees for 9 months, with regular batonnage. 100% Fermented and matured in new French / American Oak.



### Vergelegen Wines

Helderberg

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[www.vergelegen.co.za](http://www.vergelegen.co.za)