

Vergelegen Chardonnay Reserve 2005

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. On the palate the taste is long and full with no excessive wooding. It is complex and powerful yet still elegant.

variety : Chardonnay | 100% Chardonnay

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.23 ta : 6.2 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

ageing : Drink over the next five years.

in the vineyard : The vineyards are south & south-west sloping at 200 – 240 m above sea level. The soils are Clovelly or granites with a clay base. Rootstock used is R 110 – which is very suitable for dry-land conditions.

about the harvest: The grapes were harvested from Vergelegen's 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg.

in the cellar : Whole bunch pressed, with no skin contact. The juice was clarified to 220 NTU's (quite turbid) and then racked into 50% new French barrels (Francois Frere & Dargaud and Jaegle) & 50% second fill barrels for alcoholic fermentation. No cultured yeasts are used. The wine was matured on the lees for 12 months with regular batonage.



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za