

Vergelegen Sauvignon Blanc Reserve 2006

The wine shows a rich array of varietal green fig, gooseberry, guava, cut grass and passion fruit aromas and flavours over a core that is flinty and minerally. This is a full-flavoured wine with a long aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.14 ta : 7.3 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Can be enjoyed now, but will be great in 12 – 24 months.

in the vineyard : The grapes came from a 2,5 ha Vergelegen vineyard exactly 6,5 km from the Atlantic Ocean on the south-facing slopes of windswept Schaapenberg hill. The uniqueness of this site combines elevation, aspect, proximity to the ocean and soils of decomposed granite with a clay sub-structure. The vines are not irrigated and the wine reflects its terroir and the conditions of each vintage.

in the cellar : After destemming and crushing the juice is left on the skins for just 18 hours at 8°C. This was followed by a light pressing and the juice was allowed to settle at low temperatures for 8 days. The “clean” juice was then fermented for 21 days at 14°C. The young wine was left on the coarse lees for 7 months and stirred weekly.



Vergelegen Wines

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