

Vergelegen Vin de Florence 2006

Pale yellow-green colour. The nose is extremely attractive with hints of green apples, ripe tropical fruit, white flowers and spice. The crisp acidity prevents the wine from becoming too sweet.

Enjoy with Cape Malay, Chinese or salads. Serve well chilled at 10°C.

variety : Chenin Blanc | 82% Chenin Blanc, 10% Semillon, 8% Weisser Riesling

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 9.4 g/l pH : 3.29 ta : 6.3 g/l

type : White

pack : Bottle **closure** : Cork



ageing : Enjoy now.

in the vineyard : Grapes were selected from premium coastal vineyards in the cooler micro climates of the Western Cape. 38% of the Chenin Blanc is from Swartland vineyards and 44% of the Chenin Blanc from Darling vineyards.

in the cellar : Everything possible is done to preserve the natural fruit flavours of the different varietals. Fermentation tanks, stabilisation tanks and bottling tanks are inerted to 1% oxygen in order to minimise oxidation and the associated loss in fruit flavour. Lees contact was extended to three months on the Chenin Blanc to help increase mouth-feel. Weisser Riesling from Stellenbosch replaced the white Muscadell as we believe that the muscat flavours tend to dominate after a while

Vergelegen Wines

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