

Vergelegen Vin de Florence 2007

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

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

variety : Sauvignon Blanc | 47% Sauvignon Blanc, 47% Semillon, 6% Muscat
dâ€™Frontignan

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 8.1 g/l pH : 3.39 ta : 6.30 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Enjoy now.

in the vineyard :

Grapes were chosen from premium coastal vineyards in the cooler micro climates of the Western Cape.

in the cellar :

Everything possible is done to preserve the natural fruit flavours of the different varieties. Fermentation tanks, stabilisation tanks and bottling tanks are inerted to 1% Nitrogen in order to minimise oxidation and the associated loss in fruit flavour. Nomacorb was used to ensure no taint and ease of extraction.



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za