

Vergelegen Sauvignon Blanc 2007

A pale green colour. The nose jumps out of the glass with a rich combination of gooseberries, fig, passion fruit, black truffle, elderflower, some ripe fruits, cut grass and green pepper. This full, intensely flavoured wine with its lingering aftertaste shows excellent balance.

variety : Sauvignon Blanc | 97% Sauvignon Blanc, 3% Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.3 g/l pH : 3.01 ta : 7.0 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Drink now or over the next 2 - 3 years.

in the vineyard :

The fruit came from Vergelegen's own vineyards as well as chosen cool-climate vineyards in Elgin. The Vergelegen vines are on south and south-west-facing slopes 200-230m above sea level. The soils are granitic or clay-based Clovelly.

about the harvest: The grapes were picked as soon as the desired flavours were optimally showing.

in the cellar :

There was no skin contact (at Vergelegen it is believed that extended skin contact results in coarse wines) and the juice was left to settle at low temperatures for 72 hours before inoculation with a specific yeast suited to the variety. Fermentation occurred at higher temperatures than is the norm in South Africa, resulting in distinctively fuller, bigger, more intensely flavoured wines. To avoid potential cork contamination entirely, 80% of the vintage, was bottled using a Stelvin closure.



Vergelegen Wines

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