

## Vergelegen Sauvignon Blanc 2008

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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.

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**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 : 3.0 g/l    pH : 3.28    ta : 6.4 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

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**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 and most of the grapes were pressed in the new Bucher Inertys Press that reduces oxygen uptake, resulting in fresher, fruitier wines. The juice was settled at low temperatures for 48 hrs and then inoculated with Sauvignon Blanc specific yeasts. Fermentation occurred at higher temperatures than is the norm in South Africa, resulting in distinctively fuller, bigger, more intensely flavoured wines. The entire 2008 vintage will be bottled under the Savin closure.



## Vergelegen Wines

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[www.vergelegen.co.za](http://www.vergelegen.co.za)