

Vergelegen Chardonnay Reserve 2006

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. The palate is long and full with delicate wooding. Complex, powerful yet still elegant.

variety : Chardonnay | 100% Chardonnay

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.19 ta : 5.8 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

ageing : Drink over the next five years.

in the vineyard :

These are south- and south-west-facing vineyards 200-240m above sea level. The soils are Clovelly and granite with a clay base. The R110 rootstock was used for its suitability to dry-land vine cultivation.

about the harvest: The grapes were harvested from Vergelegen's 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg.

in the cellar :

Grapes were whole-bunch pressed and not given any skin contact. The juice, not clarified too much, was racked into 50% new French oak barrels (Francois Frère, Dargaud & Jaegle) and 50% second-fill barrels for alcoholic fermentation. No cultured yeasts were used. The wine was matured on its lees for 12 months with regular bâtttonage.



Vergelegen Wines

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