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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 Vergelegenâ€™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 FrÃ¨re, 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 bÃ¢ttonage.

Vergelegen Wines
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