

Vergelegen Vin de Florence 2008

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

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

variety : Semillon | 38% Semillon, 30% Sauvignon Blanc, 26% Chenin Blanc, 6% Muscat de Alexandrie

winery : Vergelegen Wines

winemaker : Andre van Rensberg

wine of origin : Western Cape

analysis : alc : 12.71 % vol rs : 6.8 g/l pH : 3.24 ta : 6.2 g/l

type : White **style :** Off Dry **taste :** Fruity

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% oxygen in order to minimise oxidation and the associated loss in fruit flavour. Lees contact was extended to three months on the Chenin Blanc to help increase mouth-feel. The Hanepoot in the blend was replaced by white Muscadell to enhance elegance, finesse and subtlety.



Vergelegen Wines

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