

Vergelegen Chardonnay Reserve 1999

Lemony yellow-green with complex nose of citrus, toast, butter and mineral flavours. The wine is full and well balanced with a long aftertaste.

variety : Chardonnay | Chardonnay

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.8 % vol pH : 3.30

type : White **style :** Dry

pack : Bottle

2001 Veritas - Double Gold

ageing : Drink over next 5 years.

in the vineyard : The grapes were harvested from Vergelegens 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg.

in the cellar : 50% Whole bunch pressed, with remainder crushed / destalked but no skin contact. The juice was clarified to 220 NTU (quite turbid) and then racked into new French barrels (225l). The wine was matured on the lees for 12 months with regular batonage.



Vergelegen Wines

Helderberg

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