

## Vergelegen Sauvignon Blanc Reserve 2008

The wine shows a rich array of varietal green fig, gooseberry, guava, cut grass and passion fruit aromas and flavours over a core that is flinty and minerally. This is a full-flavoured wine with a long aftertaste.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Vergelegen Wines

**winemaker :** Andre van Rensburg

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol    rs : 1.5 g/l    pH : 3.24    ta : 6.7 g/l

**type :** White

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

**ageing :** Can be enjoyed now, but will be great in 12 - 24 months.

**in the vineyard :** The grapes came from a 2,5 ha Vergelegen vineyard exactly 6,5 km from the Atlantic Ocean on the south-facing slopes of windswept Schaapenberg hill. The uniqueness of this site combines elevation, aspect, proximity to the ocean and soils of decomposed granite with a clay sub-structure. The vines are not irrigated and the wine reflects its terroir and the conditions of each vintage.

**in the cellar :** After destemming and crushing the juice is left on the skins for just 18 hours at 8 °C. This was followed by a light pressing and the juice was allowed to settle at low temperatures for 8 days. The "clean" juice was then fermented for 21 days at 14°C. The young wine was left on the coarse lees for 7 months and stirred weekly.



### Vergelegen Wines

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