

Vergelegen White 2007

A pale yellow-green colour with a nose reminiscent of freshly squeezed lime juice. On the palate, it is elegant and refined with mineral overtones and a flinty core dominated by whiffs of black truffle.

Perhaps the most discretely rich, serenely and subtly powerful yet in an already illustrious line. Follows 03 and 02 as the best blend at FCTWS. Semillon (80%-most to date, rising since 22% in 01) clearly dominant over sauvignon in youth, hinting at citrus, waxiness - though wood also assertive as yet, from 10mths 60% new oak. Moderate 13% alc quite enough. Complexity promised, lovely aromas, lingering flavours already in attendance. Will benefit from few more yrs in bottle. [John Platter]

variety : Semillon | 79% Semillon, 21% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 1.5 g/l pH : 2.99 ta : 6.1 g/l so2 : 96 mg/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Drink now and over the next two to three years.

in the vineyard : The Sauvignon Blanc comes from the south-west facing slopes on the Schaapenberg at 320 metres above sea level and the Semillon from the south facing slopes of the Korhaan vineyard at 220 metres above sea level. The vineyards are not irrigated.

in the cellar : Both the Sauvignon Blanc and Semillon was whole-bunch pressed and then fermented and matured in Burgundy barrels for ten months. The philosophy behind the white Vergelegen is to produce a wine that reflects both the unique microclimate and terroir as well as the elegance and beauty of the estate.



Vergelegen Wines

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