

Vergelegen Nirvana White 2006

On the nose the wine shows wonderful spice and lime and lemon characters that evolve on the palate with exquisite power, finesse and balance. A wine with great maturation capability and over time will develop a waxy texture with a wonderful creamy citrus palate and lanolin profile.

variety : Semillon | 93% Semillon 7% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.25 ta : 6.0 g/l so2 : 96 mg/l

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

pack : Bottle **closure :** Cork

ageing : Drink now until 2014

in the vineyard : The Nirvana Collection is a unique range of wines crafted by Vergelegen winemaker André van Rensburg. The collection will vary from year to year as André explores the synergies within small and unique vineyard parcels and traditional winemaking practices. Each Bottling will reflect an exceptional balance between man and nature, striving to unveil the very essence of Vergelegen.

in the cellar : A refinement of the successful Vergelegen 'White'. André is seeking to explore the full potential and power of Semillon, potentially developing it into a 'White V'. This wine is a classic wood-fermented blend of Semillon (93%) and Sauvignon Blanc (7%) fermented and mature in new French oak casks for 16 months. Total production: 3 barrels



Vergelegen Wines

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