

Vergelegen Chardonnay 1999

Pale lime green colour with intensely focused flavours showing lime/lemon, biscuits, toast and ripe fruits. The taste is long and full with excellent fruit/wood integration. Best served with smoked salmon, oysters, grilled rainbow trout and poultry.

variety : Chardonnay | Chardonnay

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.24 ta : 6.5 g/l

type : White **style :** Dry

pack : Bottle

ageing : Drink now but will improve with further maturation.

in the cellar : 100% Vergelegen Chardonnay. First time that only our grapes were used for standard label. No skin contact was employed. 30% of total volume were whole bunch pressed, the remainder destemmed, crushed and pressed. Juice recovery amounted to €585 l/ton, which indicates the extremely gentle handling. After settling overnight, the juice was racked to 225l French barrels for fermentation. 100% of the wine was barrel fermented and matured on the lees for 7 months.



Vergelegen Wines

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