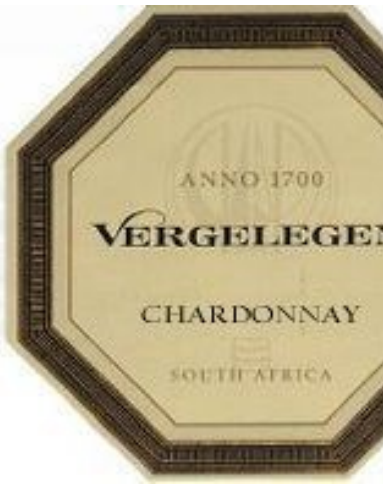
wine.co.za
easiest way to buy wine

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 Rensberg
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 â€“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

Helderberg
021 847 2100
www.vergelegen.co.za