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Vergelegen Chardonnay Reserve 2008

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. On the palate the taste is long and full with no excessive wooding.

Vyd on lower Schaapenberg, delivering full-bodied fruit core & mineral finish, Bunch pressed, native-fermented /yr matured in new oak. 04 wears this oak well; it's elegant & restrained, hinting orange fruit, almost light in feeling, subtly forceful & quietly commanding. [John Platter]

Enjoy with shellfish and poultry.



variety : Chardonnay | 100% Chardonnay
winery : Vergelegen Wines
winemaker : Andre van Rensburg
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 2.2 g/l **pH :** 3.19 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

International Wine Challenge 2010: Silver Medal
International Wine & Spirit Competition 2008 : Silver
John Platter Guide 2008 : 4.5 Stars

ageing : Drink over the next five years.

about the harvest: The grapes were harvested from Vergelegen's 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg.

in the cellar : Whole-bunch pressed, with no skin contact. The juice was clarified to 220 NTU's (quite turbid) and then racked into 50% new French barrels (Francois Frére and Dargaud & Jaegle) and 50% second-fill barrels for alcoholic fermentation. No cultured yeasts are used. The wine was matured on the lees for 12 months with regular batonage.

Vergelegen Wines
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