

Vergelegen Sauvignon Blanc Reserve 2009

The wine shows green fig, gooseberries, guava, cut grass, and most importantly, a core of minerally and flinty flavours. The taste is full and long.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 1.5 g/l **pH** : 3.24 **ta** : 6.7 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : Can be enjoyed now, but will be great in 12 - 24 months.

in the vineyard : South-west facing slopes on the Schaapenberg and facing the nearby False Bay coastline. The soils are Clovelly and decomposed granites. No irrigation is possible and Schaapenberg is farmed dry- land.

in the cellar : After de-stemming/crushing, the juice is left on the skins for 18 hours at 8°C. This is followed by a light pressing and settling at low temperatures for eight days. The clean juice is then fermented with Vin 7 for 21 days at 14°C. The young wine was left on the coarse lees for seven months, with a weekly stirring of the lees.



Vergelegen Wines

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