

Vergelegen Sauvignon Blanc 2009

Pale green colour. Nose jumps out of the glass - gooseberries, fig, tinned peas, black truffle, elderflower, some ripe fruits, cut grass, green pepper. The wine is full, intensely flavoured and very long on after taste.

variety : Sauvignon Blanc | 97% Sauvignon Blanc, 3% Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.28 ta : 6.4 g/l

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

pack : Bottle **closure** : Screwcap

ageing : Drink now or over the next two to four years.

in the vineyard : The fruit came from Vergelegen's own vineyards as well as selected cool-climate vineyards in Elgin and the Overberg. The Vergelegen vines are on south and south-west-facing slopes 200-230m above sea level. The soils are granites or clay-based Clovelly.

about the harvest : The grapes were picked as soon as the desired flavours were showing at optimum.

in the cellar : There was no skin contact and most of the grapes were pressed in the new Bucher Inertys Press that reduces oxygen uptake, resulting in fresher, fruitier wines. The juice was settled at low temperatures for 48 hrs and then inoculated with Sauvignon Blanc specific yeasts. Fermentation occurred at higher temperatures than is the norm in South Africa, resulting in distinctively fuller, bigger, more intensely flavoured wines.

The entire 2008 vintage will be bottled under the Savin closure.



Vergelegen Wines

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