

Vergelegen Semillon 2007

2007 Old Mutual Trophy Wine Show - Bronze Medal (72/100)

Attractive gold green colour. Nose shows intense citrus, orange - marmalade, honey and spice. The wine is finely focused, well balanced with a crisp acidity. Serve chilled at 10 - 14° C.

Excellent with mussel soup, salmon, grilled yellow-tail and poultry.

variety : Semillon | Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Somerset West

analysis : alc : 12.8 % vol rs : 1.8 g/l pH : 3.1 ta : 7.0 g/l

type : White

pack : Bottle closure : Cork

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ageing : Drink now, but will mature with great benefit if stored under proper conditions.

in the vineyard : South facing vineyards delivered low yields. The flavours intense and chemical composition perfect. The vines are severely wind exposed and are not irrigated. The vineyards were planted in 1991 and consist of only one clone, the so called RFF clone which is Semillon and NOT GROENDRUIF!

in the cellar : 100% whole bunch pressed, then into new 225 litre French Oak barrels for fermentation at 18° - 20° C. Left on the lees for 16 months, with regular bâtonnage. The wine was bottled on 3 July 2008. Total production amounted to 800 bottles or 3 barrels of 225 litres each.



Vergelegen Wines

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