

Vergelegen Premium Chardonnay 2010

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. The palate is long and full with delicate wooding. Beautifully refined and elegant.

variety : Chardonnay | 100% Chardonnay

winery : Vergelegen Wines

winemaker : _

wine of origin :

analysis : alc : 13.44 % vol rs : 2.58 g/l pH : 3.4 ta : 5.36 g/l

type : White

pack : Bottle **closure :** Cork

ageing : Drink over the next five years.

in the vineyard : The grapes selected for this premium Chardonnay were sourced from Vergelegen's Korhaan, Rooiland, Rocklands and Slanghoek vineyards, as well as vineyards in Walker Bay, Darling and Elgin.

in the cellar : Grapes were whole-bunch pressed and not given any skin contact. The juice, slightly clarified, was racked into 20% new French oak barrels (Francois Frère, Dargaud & Jaegle and Mercurey) and 50% second, third and fourth fill barrels for alcoholic fermentation. The Slanghoek and a portion of the Rooiland grapes were tank fermented because of their delicate structures. The remainder of Vergelegen, as well as Elgin, Walker Bay and Darling were fermented in barrel, using a combination of cultured yeasts and feral fermentations. The young wine was matured for 6 months on the lees in both tank and barrel before bottling on 26/27 August 2010.



Vergelegen Wines

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