

Vergelegen White 2009

Pale green colour with full ripe Sauvignon flavours dominating. The wine is rich and complex with a long aftertaste.

Most enjoyable with oysters, crayfish, smoked salmon/chicken.

variety : Sauvignon Blanc | 65% Schaapenberg Sauvignon Blanc, 35% Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Somerset West

analysis : alc : 13.94 % vol rs : 2.0 g/l pH : 3.23 ta : 7.1 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Drink now or up to a decade after the vintage.

in the vineyard : The Sauvignon Blanc grapes used in this blend come from the 20-year old Schaapenberg vineyard. This single vineyard is planted some 320 m above sea level and directly south facing. The row direction is east-west and the vineyards are planted to 2 clones, 316 and 317. The Semillon was planted in 1991 on the south facing Korhaan flats at 220 m above sea level.

about the harvest: Both Sauvignon and Semillon were hand picked - the Semillon 2-3 weeks after the Sauvignon.

in the cellar : Whole bunch pressed and barrel fermented; the Sauvignon in 500 litre barrels and the Semillon in new 225 litre barrels. The wines were matured for 9 months before blending and bottling took place on 23 November 2009.



Vergelegen Wines

Helderberg

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