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Vergelegen Semillon Reserve 2008

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



variety : Semillon | 100% Semillon
winery : Vergelegen Wines
winemaker : Andre van Rensberg
wine of origin : Somerset West
analysis : **alc :** 12.88 % vol **rs :** 1.8 g/l **pH :** 3.15 **ta :** 6.7 g/l
type : White
pack : Bottle **closure :** Cork

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

in the vineyard : South facing vineyards delivered low yields (4.5 ton / ha). The flavours were intense and the 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!

about the harvest: The grapes were picked on 28 February 2008.

in the cellar : No crushing/destemming was allowed, but the grapes were rather whole bunch pressed for best quality juice. Fermentation took place in 225L French oak barrels. The wine was matured in barrel for 8 months with regular lees stirrings. Bottling took place on 21 January 2009. Total production was 2600 bottles.

Vergelegen Wines
Helderberg
021 847 2100
www.vergelegen.co.za