

Vergelegen Vin de Florence 2009

Pale yellow-green colour. The nose is extremely attractive with hints of green apples, ripe tropical fruit, white flowers and spice. The crisp acidity prevents the wine from becoming too sweet. Enjoy with Cape Malay, Chinese or salads. Serve well chilled at 10°C.

variety : Semillon | 65% Sauvignon Blanc, 18% Semillon, 7% Chenin Blanc, 7% Muscat de Alexandrie, 3% Viognier

winery : Vergelegen Wines

winemaker : Andre van Rensberg

wine of origin : Western Cape

analysis : alc : 13.06 % vol rs : 7.7 g/l pH : 3.27 ta : 7 g/l

type : White **style** : Off Dry **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : Enjoy now.

in the vineyard : Grapes were selected from premium coastal vineyards in the cooler micro climates of the Western Cape.

Everything possible is done to preserve the natural fruit flavours of the different varieties.

in the cellar : Fermentation tanks, stabilisation tanks and bottling tanks are inerted to 1% oxygen in order to minimise oxidation and the associated loss in fruit flavour. Lees contact was extended to three months on the Chenin Blanc to help increase mouth-feel. Hanepoot from 35 year old vines were included in final blend to add extra complexity to the Sauvignon and Chenin flavours.



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za