

## Vergelegen Sauvignon Blanc Reserve Schaapenberg 2000

The wine shows green fig, gooseberries, guava, cut grass, and most importantly a core of minerally - flinty flavours. The taste is full and long. Serve chilled at 10 to 12°C with grilled chicken, fish or asparagus.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Vergelegen Wines

**winemaker :** Andre van Rensburg

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 2.1 g/l   pH : 3.41   ta : 7.0 g/l

**type :** White   **style :** Dry

**pack :** Bottle

SAA First class for 2001, as well as runner up for the white wine trophy.

**ageing :** Can be enjoyed now, but will be great in 12 to 24 months.

**in the vineyard :** Unwooded Sauvignon Blanc from the single Schaapenberg Vineyard. South west facing slopes on the Schaapenberg and facing the nearby False Bay coastline. The soils are Clovelly / decomposed granites. The vineyards is dry land.

**in the cellar :** After destemming/crushing the juice is left of the skins for 18hrs at 8°C. This is followed by a light pressing and settling at low temperatures for 8 days. The clean juice is then fermented with Vin 7 for 21 days at 14°C. No lees contact is allowed.



### Vergelegen Wines

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[www.vergelegen.co.za](http://www.vergelegen.co.za)