

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 12Â°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 8Â°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 14Â°C. No lees contact is allowed.