

Vergelegen Sauvignon Blanc 2000

The 2000 Sauvignon shows a very pale straw colour. The nose is typical of Vergelegen: fig, grass, guava, gooseberry and mineral. The taste is full and pleasant with a long lasting aftertaste. Serve chilled with green salads, poultry, fish and Thai food.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.80 % vol rs : 3.4 g/l pH : 3.30 ta : 6.4 g/l

type : White **style :** Dry

pack : Bottle

ageing : Drink now but will improve over the next 2 years if stored properly.

in the vineyard : 100% Unwooded dry white wine, produced exclusively from Vergelegen Vineyards. The wine is a blend of Sauvignon Blanc (92%) and Semillon (8%). The Sauvignons are grown on south westerly slopes. Soils vary from Helderberg granites to Hutton. The vineyards are unirrigated (dry land), yields are 6 tons/ha.

in the cellar : Winemaking techniques are basic in order to allow Vergelegen to express herself. No skin contact is employed and pressing was very light to minimize phenolic uptake. The juice was settled at 5Â°C for 72-96 hours. Fermentation took place at 14-16Â°C and lasted for 21 days.



Vergelegen Wines

Helderberg

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