

Vergelegen Flagship White Blend (GVB) 2011

Pale green colour with full ripe Semillon flavours dominating. The wine is rich and complex with a long aftertaste.

Serve at 12 - 14°C. Most enjoyable with oysters, crayfish, poultry and fish.

variety : Semillon | 50% Semillon, 50% Schaapenberg Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.11 % vol rs : 2.6 g/l pH : 3.24 ta : 6.9 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Drink now or up to a decade after the vintage.

in the vineyard : The Semillon was planted in 1991 on the south facing Korhaan flats at 220m above sea level. The Sauvignon Blanc grapes used in this blend come from the 20-year old Schaapenberg vineyard. This single vineyard is planted some 320m above sea level and directly south facing. The row direction is east-west and the vineyards are planted to 2 clones, 316 and 317.

about the harvest: Both Semillon and Sauvignon grapes were hand-picked, the Semillon 2 - 3 weeks after the Sauvignon.

in the cellar : Whole bunch pressed and barrel fermented; the Semillon in 50% new, 50% 2nd, 3rd and 4th fill, 225 litre barrels and the Sauvignon in 500 litre barrels, 25% new. The wines were matured for 9 months before bottling on 1 December 2011.



Vergelegen Wines

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