

## Vergelegen Reserve Semillon 2011

Attractive gold green colour. Nose shows intense citrus, white flowers, honey and spice. The wine is finely focused, delicate and well balanced with a crisp acidity.

Winemaker: "I remain intrigued by the Estate's ability to deliver Semillons with a wonderful acidity/ph (all natural). We always try to avoid malolactic fermentation, so that the lemony freshness of the wine is never disturbed and by using tight grained barrels with a blonde toasting, the impression of minerality is reinforced."

Excellent with mussel soup, salmon, grilled Yellowtail and chicken. Stunning with seared tuna and scallops.

**variety** : Semillon | 100% Semillon

**winery** : Vergelegen Wines

**winemaker** : Andre van Rensburg

**wine of origin** : Coastal

**analysis** : alc : 13.05 % vol   rs : 2.6 g/l   pH : 3.19   ta : 6.7 g/l

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

**pack** : Bottle   **closure** : Cork

**ageing** : Drink now, but will mature with great benefit if stored under proper conditions.

**in the vineyard** : South facing vineyards delivered low yields (4.5 ton / ha). The flavours were intense and the chemical composition perfect. The vines are severely wind exposed and are not irrigated. The vineyards were planted in 1991 and consist of only one clone, the so called RFF clone which is Semillon and not *Groendruif*.

**about the harvest**: The grapes were picked on 24 February 2011.

**in the cellar** : No crushing/de-stemming was allowed, but the grapes were rather whole bunch pressed for best quality juice. Fermentation took place in 225 litre French oak barrels. The wine was matured in barrel for 9 months with regular lees stirrings. Bottling took place on 5 December 2011 and total production was 3118 bottles.



### Vergelegen Wines

Helderberg

021 847 2100

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