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Vergelegen Chardonnay 2000

Out of Stock, 2001 to be released in January 2002
Pale lime green colour with intensely focused flavours showing lime/lemon, biscuits, toast and ripe fruits. The taste is long and full with excellent fruit / wood integration.



variety : Chardonnay | Chardonnay
winery : Vergelegen Wines
winemaker : Andre van Rensberg
wine of origin : Coastal
analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.24 ta : 6.5 g/l so2 : 97 mg/l fso2 : 120 mg/l
type : White style : Dry
pack : Bottle

ageing : Drink now, but will improve with further maturation.

in the vineyard : 100% Vergelegen Chardonnay. First time that only our grapes were used for a standard label. The grapes were all sourced from Vergelegens Premium Vineyards located on South/South West facing slopes. The soils are Helderberg granite and Clovelly.

in the cellar : No skin contact is employed. 30% of total volume were whole bunched pressed, the remainder destemmed, crushed and pressed. Juice recovery amounted to 585 l/tpn, which indicates the extremely gentle handling. After settling overnight, the juice was racked to 225 l French barrels for fermentation. 100% of the wine was barrel fermented and matured on the lees of 7 months.

Vergelegen Wines
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