

Vergelegen Premium Sauvignon Blanc 2014

Pale, bright, green-tinged yellow. Pure, vibrant aromas of lime blossom, gooseberry, ripe guava, fresh passion fruit, white pepper and quince. Shows amazing elegance, balancing perfect acidity with ripe fruit.

variety : Sauvignon Blanc | 95% Sauvignon Blanc, 5% Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin :

analysis : alc : 13.71 % vol rs : 1.6 g/l pH : 3.2 ta : 6.2 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink now or over the next 2 - 3 years.

in the vineyard : The grapes for this premium Sauvignon Blanc were all from Vergelegen's own vineyards.

about the harvest: Grapes from the selected vineyards were hand harvested at peak ripeness and transported to the Vergelegen cellar in wooden bins.

in the cellar : 2014 was an extremely challenging vintage but I believe that we have made our best Sauvignons ever! The harvest started on the 14 February and by end of February we had finished most of the white grapes - almost 400 tons in 2 weeks!! This is the earliest release of our Sauvignon in long time and we trust that you will enjoy the abundance of zesty flavours.

Parcels were selected and these parcels could be individual rows or fractions of blocks. Everything was vinified separately. No chemical or enzymatic additions were made and we tried to depart from everything that was accepted as protocols over the previous 16 years. Musts and finished wines were kept in contact with their lees by stirring at least once daily.



Vergelegen Wines

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