

Vergelegen Semillon Noble Late Harvest 1998

The wine shows an attractive light gold colour. Dried apricots, peaches and hints of pineapple shows on the nose. The taste is full but not cloyingly sweet and finishes almost on a dry note. Serve well chilled (6-8°C) as a dessert on its own with very good and intimate friends!

variety : Semillon | Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.55 % vol rs : 123 g/l pH : 3.52 ta : 8.5 g/l so2 : 150 mg/l

type : White

pack : Bottle



ageing : Drink now or over the next 4 years.

in the vineyard : Produced from Vergelegen vineyards, grown on typical Helderberg soils and cooled by False Bay sea breezes.

about the harvest: 100% Semillon, produced from grapes infected by the noble rot, Botrytis Cinerea. The grapes were picked at 40°Balling (potential alcohol 22%).

in the cellar : The whole bunches were fermented on the skins in the press for 48 hours. No settling could be done and fermentation took place in old 225 litre Chardonnay barrels.

Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za