

Vergelegen Semillon 1999

Available on the farm only

Attractive gold green colour. Nose shows intense citrus, orange marmalade, honey and spice. The wine is finely focussed, well balanced with a crisp acidity. Serve chilled at 10-14°C with mussel soup, salmon, grilled yellowtail and poultry.

variety : Semillon | Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensberg

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.3 ta : 6.7 g/l

type : White

pack : Bottle

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

in the vineyard : South facing Korhan Vineyards delivered low yields (4.5 tons per hectare). The flavours were intense and chemical composition was perfect. The vines are severely wine exposed and are not irrigated.

in the cellar : 100% Whole bunch pressed, then off into new 225l barrels for fermentation at 18-21°C. Left on the lees for 9 months, with regular batonnage. 100% Fermented and matured in new French/American Oak.



Vergelegen Wines

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