

Vergelegen Chardonnay Reserve 2000

The International Wine & Spirit Competition 2002 - Silver

Lemony yellow-green with complex nose of citrus, toast, butter and mineral flavours. The wine is full and well balanced with a long aftertaste.

variety : Chardonnay | 100% Chardonnay

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.9 % vol rs : 2.7 g/l pH : 3.35 ta : 6.2 g/l

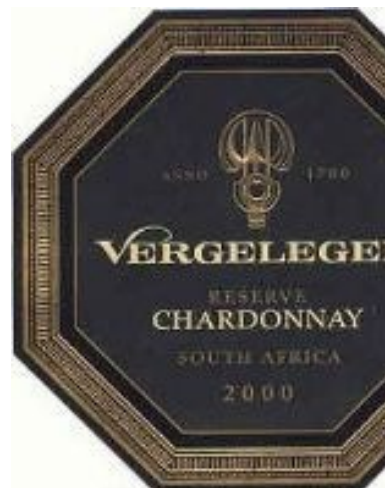
type : White style : Dry wooded

pack : Bottle

The International Wine & Spirit Competition 2002 - Silver

The South African Trophy Wine Show 2002 - Silver

Veritas 2001 - Gold



ageing : Drink over next 5 years.

about the harvest: The grapes were harvested from Vergelegens 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg.

in the cellar : 50% Whole bunch pressed, with remainder crushed/destalked but no skin contact. The juice was clarified to 220 NTUs (quite turbid) and then racked into new 225l French barrels. The wine was matured on the lees for 12 months with regular batonnage.

Vergelegen Wines

Helderberg

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