

Vergelegen Vin De Florence 2001

Pale yellow-green colour. The nose is extremely attractive with green apples, ripe tropical fruit as well as fresh grapes flavours (Hanepoot). The ginger crisp acidity prevents the wine from becoming too sweet. Lingering aftertaste.

Enjoy with Cape Malay, Chinese or salads. Serve well chilled at 10Å°C.

variety : Chenin Blanc | 63% Chenin Blanc, 25% Muscat dAlexandrie, 12% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis: alc : 12.5 % vol rs : 9.8 g/l pH : 3.30 ta : 6.5 g/l

type : White

pack : Bottle



in the vineyard : Sourced from premium vineyards in the Stellenbosch region.

in the cellar : Everything is aimed at preserving fresh fruit quality. Tanks are inerted with nitrogen to prevent damaging oxidation. No lees contact is allowed as this will also alter fruit composition. The wine is bottled as early as possible.

Vergelegen Wines

Helderberg

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