

## Vergelegen Sauvignon Blanc Reserve 2001

The South African Trophy Wine Show 2002 - Trophy for Best Sauvignon Blanc on Show  
Sold out on the farm

The wine shows green fig, gooseberries, quava, cut grass, and most importantly a core of minerally-flinty flavours. The taste is full and long.

Serve chilled at 10-12°C with grilled chicken, fish or asparagus.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.03 % vol rs : 3.3 g/l pH : 3.26 ta : 5.7 g/l

type : White style : Dry

pack : Bottle

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Veritas 2001 - Bronze



ageing : Can be enjoyed now, but will be great in 12-24 months.

in the vineyard : Unwooded Sauvignon Blanc from the single Schaapenberg Vineyard. The vineyards are on the South West facing slopes on the Schaapenberg and facing the nearby False Bay coastline. The soils are Clovelly and decomposed granites. No irrigation.

in the cellar : After destemming/crushing the juice is left on the skins for 18 hours at 8°C. This is allowed by a light pressing and settling at low temperatures for 8 days. The "clean" juice is then fermented with Vin 7 for 21 days at 14°C. No lees contact is allowed.

### Vergelegen Wines

Helderberg

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[www.vergelegen.co.za](http://www.vergelegen.co.za)