

Vergelegen Reserve Sauvignon Blanc 2015

The 2015 Schaapenberg Sauvignon Blanc is extremely aromatic with ripe passion fruit and guava, ruby grapefruit, a touch of lemon grass and good minerality. The aftertaste is long and clean.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.27 ta : 5.8 g/l

type : White **style :** Dry

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Accessible now but will reward careful cellaring over the next six to eight years.

The wine is reminiscent of the superb 1999 vintage and will delight the lovers of our wines. Total production 6038 bottles.

in the vineyard : The grapes come from the famous Schaapenberg Vineyard on the Schaapenberg Hill. This hill functioned as Governor Van der Stels' look out for ships rounding Cape Point. The 2.5 hectare single vineyard was planted in 1988 and is located 6,5 km from False Bay, directly south-facing at 320 meters above sea level.

about the harvest: The 2015 Schaapenberg was picked on 17 February – the earliest in my 18 vintages at Vergelegen.

in the cellar : Skin contact was allowed for 18 - 24 hours at 10°C following which the crushed grapes were pressed to 600 litres per ton into a tank where the juice was allowed to settle for 48 - 72 hours at 8°C. The juice was then racked to the fermentation vessels at NTU's of 50 and higher and the juice inoculated with Vin 7 yeast. Fermentation was controlled at 14 - 16°C; thereafter the wine was left on the lees for 4 - 5 months ensuring increased complexity and richness. Twenty percent of the wine was barrel fermented and matured for the first time.



Vergelegen Wines

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