

Vergelegen Premium Chardonnay 2014

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. The palate is long and full with delicate wooding. Beautifully refined and elegant.

variety : Chardonnay | 100% Chardonnay

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.29 ta : 6.1 g/l

type : White **style :** Dry **wooded**

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

ageing : Drink over the next five years.

in the vineyard : The grapes selected for this premium Chardonnay were sourced from Vergelegen's Korhaan, Rooiland, Rocklands, Slanghoek and Lower Schaapenberg vineyards.

about the harvest: This is the third year that only Estate-grown grapes have been used in the making of the Vergelegen Premium Chardonnay. The vineyards were cropped at 6.0 tons/ha. 60% of the grapes were barrel fermented at the rest in tanks. Selections were made in early December 2014 before bottling in January 2015. Harvesting for Chardonnay started on 3 February and was finished by 6 March. This is the first production of Chardonnay with Michel Rolland.

in the cellar : Grapes were whole-bunch pressed and not given any skin contact. The juice, slightly clarified, was racked into 20% new French oak barrels (Francois Frère, Dargaud & Jaegle and Mercurey) and 80% second, third and fourth fill barrels for alcoholic fermentation. The Lower Schaapenberg and a portion of the Rooiland grapes were tank fermented because of their delicate structures. The remainder was fermented in barrel, using a combination of cultured yeasts and feral fermentation. The young wine was matured for 10 months on the lees in both tank and barrel before bottling in January 2015.

