

Vergelegen Premium Sauvignon Blanc 2015

Pale, bright, green-tinged yellow. Pure, vibrant aromas of lime blossom, gooseberry, ripe guava, fresh passion fruit, white pepper and quince. Shows amazing elegance, balancing perfect acidity with ripe fruit.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 1.6 g/l **pH** : 3.2 **ta** : 6.1 g/l

type : White **style** : Dry **taste** : Fruity

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

ageing : Drink now or over the next 2 - 3 years.

in the vineyard : The grapes for this premium Sauvignon Blanc were all from Vergelegen's own vineyards.

about the harvest: 2015 was the earliest vintage in nearly 30 years and all harvesting was finished before the Easter weekend which was also a first! Great quality and set to become a stand-out vintage. Harvesting of the Sauvignon Blanc grapes started on 5 February and finished on 25 February.

in the cellar : Grapes from the selected vineyards were hand harvested at peak ripeness and transported to the Cellar. Parcels were selected and these parcels could be individual rows or fractions of blocks. Everything was vinified separately. No chemical or enzymatic additions were made and we tried to depart from everything that was accepted as protocols over the previous 16 years. Musts and finished wines were kept in contact with their lees by stirring at least once daily.

Vergelegen Wines

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