

Vergelegen Reserve Semillon 2015

Attractive gold green colour. Nose shows intense citrus, white flowers, honey and spice. The wine is finely focused, delicate and well balanced with a crisp acidity.

Excellent with mussel soup, salmon, grilled Yellowtail and chicken. Stunning with seared tuna and scallops.

variety : Semillon | 100% Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Stellenbosch

analysis : **alc** : 13.05 % vol **rs** : 2.6 g/l **pH** : 3.19 **ta** : 6.7 g/l

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

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

ageing : Drink now, but will mature with great benefit if stored under proper conditions.

in the vineyard : South facing vineyards delivered low yields (4.5 ton / ha). The flavours were intense and the chemical composition perfect.

in the cellar : No crushing/de-stemming, but the grapes were rather whole bunch pressed for best quality juice. Fermentation took place in 225 litre French oak barrels. The wine was matured in barrel for 9 months with regular lees stirrings. Bot

Vergelegen Wines

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