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Vergelegen Chardonnay 2001

The South African Trophy Wine Show 2002 - Silver
Sold out on the farm, but still available
Pale green-gold colour with intensely focused flavours showing citrus, biscuits, toast and ripe fruits. The taste is long and elegant with excellent fruit/wood integration.

Best served at 10 - 12Â°C with smoked salmon, oysters, grilled rainbow trout and poultry.



variety : Chardonnay | 100% Chardonnay
winery : Vergelegen Wines
winemaker : Andre van Rensberg
wine of origin : Coastal
analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.23 ta : 6.0 g/l
type : White style : Dry wooded
pack : Bottle

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ageing : Drink now or over the next 4-6 years.

in the vineyard : The grapes were all sourced from Vergelegenâ€™s premium vineyards located on South/South West facing slopes. The soils are Helderberg granite or Clovelly. Rootstock used is R 110 â€“ which is very suitable for dry-land conditions. As a result of dry conditions, hail storms and wind, yields were extremely low at 1.5 tons/ha.

in the cellar : No skin contact is employed. The majority of the grapes were whole bunch pressed, settled to a turbidity of 175 NTUâ€™s and then racked to 225l French barrels for fermentation. 100% of the wine was barrel fermented and matured on the lees for 10 months.

Vergelegen Wines

Helderberg
021 847 2100
www.vergelegen.co.za