

## Vergelegen Semillon Noble Late Harvest 2000

Very pale colour with hints of citrus, apricots and peaches. The wine is feminine and elegant with no cloying sweetness and a very refreshing citrusy acidity.

**variety** : Semillon | Semillon

**winery** : Vergelegen Wines

**winemaker** : Andre van Rensberg

**wine of origin** : Coastal

**analysis** : **alc** : 14.25 % vol **rs** : 125 g/l **pH** : 3.4 **ta** : 7.8 g/l

**type** : White

**pack** : Bottle

**ageing** : Drink now or over the next ten years.

**in the vineyard** : Selected from Vergelegen's low yielding Korhaan vineyards, all dry land farming.

**about the harvest**: The grapes were picked with fully developed botrytis at two different stages, 57° balling and 34° balling.

**in the cellar** : The grapes were then whole bunch pressed and settled with beta-gluconex enzymes at 10°C for 7 days. The clarified juice was racked into a clean tank and fermented with WE 14 yeast at 20°C for 32 days.

### Vergelegen Wines

Helderberg

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[www.vergelegen.co.za](http://www.vergelegen.co.za)