

Vergelegen Sauvignon Blanc 2002

Pale green colour. Nose jumps out of the glass – gooseberries, fig, tinned peas, black truffle, elderflower, some ripe fruits, cut grass, green pepper. The wine is full, intensely flavoured and very long on after taste.

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.09 ta : 7.1 g/l

type : White **style :** Dry

pack : Bottle

Veritas 2002 - Silver



ageing : Drink now or over the next two – three years.

in the vineyard : Selected from both Vergelegen’s own vineyards and vineyards in the Coastal Region. The Vergelegen vineyards are located on South or South-West facing slopes, ± 200 - 320 metres above sea level. The planting density is approximately 4000 vines/ha. No irrigation is allowed. The soils are granites or Clovelly with a deep clay base enabling the vine to survive dry, hot summers.

about the harvest: The fruit is picked when the desired flavours are showing at optimum.

in the cellar : No skin contact is employed as we believe this technique leads to coarse wines. The juice is settled for at least 72 hours at low temperatures before inoculation with the desired yeast strain for Sauvignon grapes. To avoid conformity with other SA producers, we ferment at higher temperatures. This leads to fuller, bigger and more intensely flavoured wines.

Vergelegen Wines

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