

## Vergelegen Vin de Florence 2002

Pale yellow-green colour. The nose is extremely attractive with hints of green apples, ripe tropical fruit, ginger, raisins and Muscat. The crisp acidity prevents the wine from becoming too sweet. Enjoy with Cape Malay, Chinese or salads. Serve well chilled at 10Å°C.

**variety** : Chenin Blanc | 60% Chenin Blanc, 19% Muscat dAlexandrie, 13% Chardonnay, 5% Sauvignon Blanc, 3% Semillon

**winery** : Vergelegen Wines

**winemaker** : Andre van Rensberg

**wine of origin** : Coastal

**analysis** : **alc** : 13.87 % vol **rs** : 8.7 g/l **pH** : 3.58 **ta** : 5.0 g/l

**type** : White

**pack** : Bottle



**ageing** : Enjoy now.

**in the vineyard** : Sourced from premium vineyards in the Stellenbosch region.

**in the cellar** : Everything is aimed at preserving fresh fruit quality. Tanks are inerted with nitrogen to prevent damaging oxidation. No lees contact is allowed as this will also alter fruit composition. The wine is bottled as early as possible. The wine is a blend Chenin Blanc (60%), Muscat Alexandrie(19%), Chardonnay (13%), Sauvignon Blanc (5%) and Semillon (3%).

### Vergelegen Wines

Helderberg

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