

## Vergelegen MMV Brut 2020

Lovely fine mousse with a hint of brioche, citrus, spice and baked apples. Long, lingering and refreshing on the palate.

Perfect as an Aperitif with oysters or fresh seafood

**variety** : Chardonnay | 100%

**winery** : Vergelegen Wines

**winemaker** : Luke O'Cuinneagain and Jerome Likwa

**wine of origin** : Stellenbosch

**analysis** : alc : 12.5 % vol   rs : 2.5 g/l   pH : 3.31   ta : 7.2 g/l

**type** : Cap\_Classique   **style** : Off Dry   **body** : Medium

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

**ageing** : Drink now or over the next 5 years

**in the vineyard** : The grapes were hand harvested from selected Chardonnay blocks on the farm.

**in the cellar** : The grapes were whole bunch pressed, ran off into 4th fill 228 L white wine barrels for the primary fermentation. The base wine was bottled for the 2nd fermentation. Matured for 45 months on the lees.



### Vergelegen Wines

Helderberg

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