

Vergelegen Reserve Chardonnay 2024

This barrel-fermented Chardonnay was crafted from grapes grown on ancient granite soils. The wine unveils a lemony yellow-green hue and the character weaves together notes of zesty citrus, spice, delicate citrus blossoms and a hint of buttered toast.

Enjoy this Chardonnay with roasted chicken with all the trimmings, Spaghetti Carbonara or West Coast seafood.

variety : Chardonnay | 100% Chardonnay

winery : Vergelegen Wines

winemaker : Luke O'Cuinneagain and Jerome Likwa

wine of origin : Stellenbosch

analysis: alc : 13.2 % vol rs : 1.9 g/l pH : 3.4 ta : 5.2 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : This Chardonnay is fantastic when youthful but improves with time.

in the vineyard :

This Chardonnay originates from various vineyards on the farm. One vineyard has more shale on the Schaapenberg and tends to be more linear and mineral in its portrayal of the varietal. The other vineyards are on granitic soils, which are more textural in composition. The final portion comes from alluvial soils and is more floral and aromatic.

about the harvest: The grapes are meticulously hand-harvested and sorted in the vineyards.

in the cellar : Most of the Chardonnay undergoes whole-bunch pressing, while a small portion is destemmed before pressing. Fermentation takes place in barrels with varying NTU levels, utilizing both spontaneous and inoculated methods. Partial malolactic fermentation occurs in barrel, with periodic batonage, adjusted according to vintage conditions. The wine matures for 10 months in barrels of different types, sizes, and toasting levels, after which it is blended and bottled.



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za