

Vergelegen Sauvignon Blanc 2003

International Wine & Spirit Competition 2004 - Commended

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

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.23 ta : 6.7 g/l va : 0.44 g/l so2 : 129 mg/l fso2 : 41 mg/l

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

pack : Bottle

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

in the vineyard : Selected from both Vergelegen's own vineyards and vineyards in the rest of Somerset West. The Vergelegen vineyards are located on South or South-West facing slopes, 200 - 320 meters above sea level. 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. All the corks were analysed for TCA and a standard of less than 2 ng/l was set as the acceptable level whereas the industry standard is 5ng/l. To avoid potential cork contamination entirely, 10% of the vintage was bottled using a Stelvin closure.

Vergelegen Wines

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