

Vergelegen Sauvignon Blanc Reserve 2003

International Wine & Spirit Competition 2004 - Silver

The wine shows green fig, gooseberries, guava, cut grass, and most importantly a core of minerally "flinty" flavours. The taste is full and long.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.23 ta : 6.9 g/l va : 0.83 g/l so2 : 106 mg/l fso2 : 54 mg/l

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

pack : Bottle

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ageing : Can be enjoyed now, but will be great in 12 – 24 months

in the vineyard : South west facing slopes on the Schaapenberg and facing the nearby False Bay coastline. The soils are Clovelly and decomposed granites. No irrigation.

in the cellar : After destemming / crushing the juice is left on the skins for 18 hours at 8 °C. This is followed by a light pressing and settling at low temperatures for 8 days. The "clean" juice is then fermented with Vin 7 for 21 days at 14°C. No lees contact is allowed.



Vergelegen Wines

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