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Vergelegen Chardonnay 2003

Pale green-gold colour with intensely focused flavours showing citrus, biscuits, toast and ripe fruits. The taste is long and elegant with excellent fruit / wood integration.

Best served at 10 - 12Â°C with smoked salmon, oysters, grilled rainbow trout and poultry.



variety : Chardonnay | 100% Chardonnay
winery : Vergelegen Wines
winemaker : Andre van Rensburg
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 2.3 g/l **pH :** 3.24 **ta :** 6.3 g/l **va :** 0.52 g/l **so2 :** 112 mg/l **fso2 :** 44 mg/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle

ageing : Drink now or over the next 4-6 years.

in the vineyard : The grapes were all sourced from Vergelegenâ€™s premium vineyards located on South/South West facing slopes. The soils are Helderberg granite or Clovelly. Rootstock used is R 110 â€“ which is very suitable for dry-land conditions. As a result of cool conditions and wind, yields were extremely low at 4.5 tons/ha.

in the cellar : No skin contact is employed. The majority of the grapes were whole bunch pressed, settled to a turbidity of 175 NTUâ€™s and then racked to 225l French barrels for fermentation. 84% of the wine was barrel fermented and matured on the lees for 9 months. The rest was tank fermented for freshness.

Vergelegen Wines

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