

Vergelegen Chardonnay Reserve 2002

International Wine & Spirit Competition 2004 - Commended

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus, vanilla, butterscotch, tropical fruit and mineral tones. On the palate the taste is long and full with no excessive wooding. Complex, powerful yet still elegant.

variety : Chardonnay | 100% Chardonnay

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.25 ta : 6.5 g/l va : 0.61 g/l so2 : 86 mg/l fso2 : 43 mg/l

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

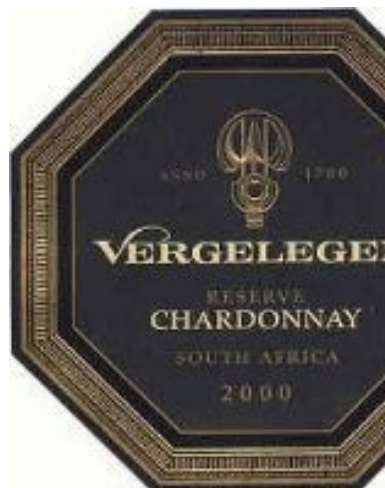
pack : Bottle

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ageing : Drink over the next five years.

in the vineyard : The grapes were harvested from Vergelegen's 2 premium white wine vineyards: Schaapenberg and Lower Schaapenberg. South & South-West sloping vineyards at 200 - 240 m above sea level. The soils are Clovelly or granites with a clay base. Rootstock used is R 110 which is very suitable for dry-land conditions.

in the cellar : Whole bunch pressed, with no skin contact. The juice was clarified to 220 NTU (quite turbid) and then racked into new French barrels (Francois Frere & Dargaud and Jaegle) for alcoholic fermentation. No cultured yeast are used. The wine was matured on the lees for 13 months with regular batonage.



Vergelegen Wines

Helderberg

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www.vergelegen.co.za