

Vergelegen White 2002

International Wine & Spirit Competition 2004 - Silver

The wine exhibits a pale yellow green colour with a nose reminiscent of freshly squeezed lime juice. On the palate the wine is elegant and refined with mineral overtones and a flinty core dominated by black truffle.

variety : Semillon | 67% Semillon, 33% Sauvignon Blanc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.5 g/l pH : 3.04 ta : 6.9 g/l va : 0.82 g/l so2 : 130 mg/l fso2 : 55 mg/l

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

pack : Bottle

International Wine & Spirit Competition 2004 - Silver

ageing : Drink now and over the next 2-3 years.

in the vineyard : The Sauvignon Blanc comes from the South West facing slopes on the Schaapenberg at 320 metres above sea level and the Semillon from the South facing slopes of the Korhaan vineyard at 220 metres above sea level. The vineyards are not irrigated and planted to 4000 vines per hectare. Yields were restricted to 1kg per vine or 4 tons/ha.

in the cellar : Both the Sauvignon Blanc and Semillon was whole bunch pressed and then fermented and matured in new French oak for 10 months. The wine was sterile filtered before bottling and received 15 months bottle maturation before release. The philosophy behind the white Vergelegen is to produce a wine that reflects both the unique microclimate and terroir as well as the elegance and beauty of the estate.

Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za