

Vergelegen Chardonnay 1998

The wine shows a pale lime green colour with citrus, soft biscuit/vanilla and ripe fruit flavours. The taste is full and long with excellent fruit and wood integration.

variety : Chardonnay | Chardonnay

winery : Vergelegen Wines

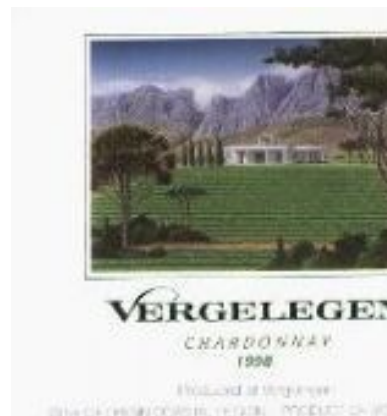
winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.62 % vol rs : 2.9 g/l pH : 3.43 ta : 6.0 g/l

type : White **style :** Dry

pack : Bottle



ageing : Drinks well now, but will improve with further maturation over the next few years.

about the harvest: The grapes were picked at optimum development. The grapes were picked in 500 kilogram bins and sorted on a table to ensure that only premium grapes got processed.

in the cellar : No skin contact was allowed. The grapes were gently pressed (ripe grapes and hot climate results in higher phenol content, therefore gentle pressing was required), to avoid the extraction of harsh tannins which can cause bitterness. Settling was controlled through turbidity readings to ensure that the juice was not too clean.

Vergelegen Wines

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