

Vergelegen Vin De Florence 1999

The wine shows very attractive fruit flavours, e.g. lime, muscat and green apples. These are complemented by a lovely balance between grape acidity and residual sugar. Serve well chilled. Enjoyable on its own or with Thai / Chinese or Cape Malay food.

variety : | Blend

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 12.5 % vol rs : 9.1 g/l pH : 3.30 ta : 6.4 g/l

pack : Bottle



ageing : Drink over next two years.

in the cellar : A blend of 55% Chenin Blanc, 8% Semillon, 21% Rhine Riesling and 16% Muscat d'Alexandrie. Winemaking is aimed at preserving the primary fruit flavours of each variety. Selected yeasts are used, no skin / lees contact is employed and the wine is bottled early.

Vergelegen Wines

Helderberg

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