

ANNO



1700

VERGELEGEN



VERGELEGEN RESERVE SEMILLON 2018

TASTING NOTES

Attractive light green colour. Nose shows delicate citrus, white flowers, honey and spice. The wine is finely focused, complex and well balanced with a crisp acidity. Excellent with mussel soup, salmon, grilled Yellowtail and chicken. Stunning with seared tuna and scallops.

ORIGIN

The 2018 Semillon came from Korhaan 10/11 blocks - the little bits that were left after the wildfires of 2017. We supplemented the crop with about 30% fromj Niel-Suid vineyard. This block was originally planted with the hope of providing the industry with virus free planting material. Korhaan 10 was planted in 2003 and 11 in 1993.

VINIFICATION

The grapes were picked on 7 March 2018. No crushing or de-stemming, but the grapes were rather whole bunch pressed for best quality juice. Fermentation took place in 225 litre French oak barrels. The wine was matured in barrel for eight months with regular lees stirrings. Bottled 16 November 2018 and total production amounted to 6142 bottles.

COMPOSITION

Semillon 100%

ANALYSIS

Alc	13.5%
Rs	3.01 g/l
Ta	6.27 g/l
pH	3.10

MATURATION

Drink now, but will mature with great benefit if stored under proper conditions. Released October 2020.