SECKFORD AGENCIES

VERGELEGEN

RESERVE CHARDONNAY, VERGELEGEN

Vintage 2024

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.8
pH	**Acidity**
3.40	6.7

The Reserve range showcase the estate's terroir and varietal expressions. The beautiful illustration of the welcoming front gates at Vergelegen beckon visitors to the farm either in person or via the exploration of the wines.

TASTING NOTE

This barrel-fermented Chardonnay is crafted from grapes grown on ancient granite soils. The wine unveils a lemony yellow-green hue and the character weaves together notes of zesty citrus, spice, delicate citrus blossoms and a hint of buttered toast.

VINTAGE CONDITIONS

The 2024 season will be remembered for being a cold wet winter. Even budding happened earlier due to accumulation of good cold units. In September strong winds and rain occurred, but then no further significant rains occurred until mid February. Strong winds blew for most of October, which resulted in poor flower set but dry conditions ensured steady growth. There followed hot weather in November, January and February, as well as warmer nights in January, resulting in an earlier harvest by 12 days. Cropping was lower.

VINIFICATION DETAILS

The grapes are meticulously hand-harvested and sorted in the vineyards. Most of the Chardonnay undergoes whole-bunch pressing, while a small portion is destemmed before pressing. Fermentation takes place in barrels with varying NTU levels, utilizing both spontaneous and inoculated methods. Partial malolactic fermentation occurs in barrel, with periodic batonage, adjusted according to vintage conditions. The wine matures for 10 months in barrels of different types, sizes, and toasting levels, after which it is blended and bottled.

AWARDS

Platter: 93 pts
Tim Atkin MW: 93 pts
Vinous: 90 pts
IWSC: Silver 92

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Luke O'Cuinneagain	Bentonite/Vegecoll	Cork	Stellenbosch	Yes