

ESTATE WHITE, VERGELEGEN

Vintage
2023


The Estate White is the flagship white wine of Vergelegen. A blend of Sauvignon and Semillon, the Sauvignon Blanc is sourced from the top of the Schaapenberg vineyards, the most extremely situated vineyards on the farm. The Semillon comes from the oldest vineyard blocks on the farm, situated on 2 sites, one with shale soil and one with alluvial soil.

TASTING NOTE

Elegant and refined with mineral overtones, and a flinty core dominated by notes of lemon, crushed rosemary and fresh apple. The blend is 56% Sauvignon Blanc & 44% Semillon.

VINTAGE CONDITIONS

The region experienced lower cold units, with good initial rainfall, but this decreased to below average rainfall for winter. Budding got off to a good start thanks to optimal day temperatures. Shoot growth was even, but in December thunderstorms occurred which led to increased growth and disease pressure as well as weed growth. • Early veraison followed by cool conditions in ripening which slowed the pace, so harvest started at the normal time. Rain started to fall at the end of Feb to end March which led to challenging harvest conditions where critical decisions needed to be made, leading to lower volume but quality yield, resulting in beautiful and elegantly structured wines.

VINIFICATION DETAILS

The grapes were hand-picked and sorted. Both the Sauvignon Blanc and Semillon were whole-bunch fermented. The Sauvignon Blanc was given skin contact prior to pressing. Post-pressing, the juice was taken to a combination of barrels and foudres for fermentation. Various ages of barrels were utilised and the wines spent 10 months in oak before careful blending to achieve a characterful wine.






AWARDS

International Wine Challenge: Gold 96 pts
IWC: South African White Trophy
IWC: Stellenbosch Semillon/Sauvignon Blanc Trophy
Platter: 93 pts
Decanter: 95 pts
DWWA: Silver 91 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.6
pH	Acidity
3.19	7.2

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Sauvignon Blanc/Semillon	Partial	75cl	Yes



Winemaker

Luke O'Cuinneagain



Fining Agent

Bentonite/Vegecoll



Closure

Cork



Region

Stellenbosch



Vegan

Yes