

Chardonnay Reserve Vergelegen 2024



Region

This famous region is 30 miles north east of Cape Town yet still close enough to the ocean to benefit from cool maritime conditions. These beautiful vineyards are dominated by scenic mountains and the region is home to some of the Cape's most famous and influential wine estates. The most noted and important vineyards are located on the prized slopes of the Simonsberg Mountain. This small and highly rated sub-zone has fantastic terroir and is where many of South Africa's top red cuvees are produced.

Producer

The Vergelegen Wine Estate is the third oldest in South Africa and was founded in 1700 by Willem Adriaan and over the course of 300 years has been under the ownership of some of the world's great explorers and visionaries. This is an iconic estate in Stellenbosch that has a great fusion of history, heritage and award-winning winemaking. The estate is deeply committed to sustainability, with a conservation program that has restored over 2,200 hectares of indigenous fynbos. The vineyard practices embrace organic methods across all 258ha, ensuring the land's health for generations to come. The 300-year-old camphor trees and lush gardens are a testament to the estate's respect for both history and nature. They also boast a state of the art winery which has gravity flow systems to minimise intervention.

Tasting Notes

Hand selected from three different vineyard plots, Schappenberg (shale and more mineral), one site on ancient volcanic granite soils, and one from more alluvial soils (more floral and aromatic). Fermentations in barrel, some spontaneous and some inoculated, with partial malolactic conversion, batonage and 10 months maturation. This is a complex chardonnay, with a delicate zesty citrus, spice, citrus blossom and a hint of buttered toast.

Food

Enjoy this with roast chicken, pan seared sea bass and seafood.

Technical Information

Country	South Africa	Dry/Sweet Style	Dry
Region	Stellenbosch	Alcohol Content	13%
Grape(s)	Chardonnay (100%)	Closure Style	Cork
Type	White	Organic/Biodynamic	No
Style	Complex	Allergens	Milk: No Egg: No
Oaked Style	Oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-certified sustainable		



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk