

# VERGELEGEN

*Extraordinary by nature*



## DNA 2018

### TASTE

Typical Cabernet Franc flavours on the nose and palate - cassis, violets and tobacco nicely rounded by chocolate and coffee notes. The tannin structure is soft with a lingering aftertaste.

### BLEND

87% Cabernet Franc  
13% Malbec

### VINEYARDS

The grapes were all selected from Vergelegen's Stonepine, Rooiland & Rondekop vineyards, planted on the north to north-westerly slopes. Row direction east to west.

### SOILS

Pinedene, Hutton & Clovelly soil forms (all Oxidic group).

### VINIFICATION

Grapes were hand-picked and de-stemmed but not crushed. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 168 hours. Fermentation took place at 25°C followed by a 42 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into French oak barrels for 16 months.

### PAIRINGS

Serve with grilled meat or mildly spiced curries.

### AGING

Drink now or over the next 5 years.

### TECH

Alcohol - 14% RS - 3.4g/l PH - 3.59 TA - 5.7