

ANNO



1700

VERGELEGEN

RESERVE RESERVE CABERNET SAUVIGNON 1995



Origin

From Vergelegen's high-lying Cabernet vineyards surrounding the winery. The soils are deep, stony and well-drained and temperatures remain moderate. In 1995 these vineyards were four and five years old and bore around 4 tons/ha.

Vinification

We set out to express the individual character of each vineyard and therefore vary winemaking techniques accordingly. Picking dates are determined by tasting the grapes and in the hot, dry 1995 vintage the tannins softened only when the sugar had reached considerable levels. Generally all the Cabernet Sauvignon and Cabernet franc was crushed and destalked and fermented at around 28°C while the Merlot was destalked and only partially crushed and fermented cooler. Where possible malo-lactic fermentation was completed in barrels. The separate batches spent between nine and ten months in barrels, receiving one racking off the lees with aeration during that time. Most barrels were second fill and older French Oak, but a small percentage (around 10%) of new American Oak was used. The components were blended at the end of 1995 and returned to barrel for a further two months before the wine was fined with egg white, given a coarse filtration and bottled.

Composition

85 % Cabernet Sauvignon
9 % Merlot
6 % Cabernet franc

Analysis

13.76 % Alc
2.8 g/l RS
6.0 g/l TA
3.37 pH
30.0 g/l Extract
67 mg/l Total SO₂

Maturation

Ready now, certainly even better next year and should peak at around five years.

Tasting Note

Our first Cabernet Sauvignon. We feel it has a distinctive style and await future vintages with interest to confirm whether this is the character of Vergelegen Cabernet. It has a beautiful ripe cherry colour and lovely sweet brambly fruit that, with the toasty wood, gives an impression of chocolate. Soft and medium bodied. An excellent accompaniment to hearty steak or roasted lamb.