

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 1997

Origin

All Vergelegen, grown and produced. The 1997 Cabernet comes from the single Rondekop vineyards. The Rondekop hill is windswept and this forces the yields down, resulting in an increase in quality.

Vinification

The grapes were crushed and destemmed before fermentation. A local yeast, WE 372, was used to carry out the fermentation at 32°C. After the completion of fermentation, the wine was kept in contact with the skins for another 3 weeks before light pressing. The wine was matured in 225 lt casks for 14 months before bottling. Prior to bottling the wine received an egg white fining to round it off.

Composition

91 % Cabernet Sauvignon from the 1997 vintage
9 % Merlot from the 1998 vintage

Analysis

13.3 % Alc
3.6 g/l RS
5 g/l TA
3.68 pH
34.7 g/l Extract

Maturation

The wine is delicious right now but should be put away for 3 years.

Tasting Note

The wine is typical of cool climate viticulture with herbaceous undertones. The nose is backed by berries, cedar wood and mint. The palate is rich and soft with lots of ripe tannins. The after taste is long with a dry finish. Perfect with Rare Roast Beef, Leg of Lamb or any prime red meat. Most enjoyable on its own.