

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 1998

Origin

All the grapes sourced from Vergelegen from our Rondekop, Stone pine and Mondavi vineyards. These vineyards are all north, northwest facing, with granite, Hutton and Clovelly soils. The vineyards yielded between 5 – 6 tons per hectare.

Vinification

The Cabernets were fermented in open tanks at high temperatures (28-32°C) and punched down every 3-4 hours in order to maximise colour and tannin extraction. Post Fermentation maceration of 21 days. The wine was matured for 21 months in small French oak barrels of which 65% was new.

Composition

87 % Cabernet Sauvignon
7 % Merlot
6 % Cabernet Franc

Analysis

13.7 % Alc
2.3 g/l RS
5.8 g/l TA
3.5 pH

Maturation

Can be enjoyed now, but will be at its best in 6-10 years.

Tasting Note

The wine shows dark, almost opaque colour with no sign of browning. The nose is complex, showing black currants, spice, ripe plums and even pencil shavings.