

ANNO



1700

# VERGELEGEN



## RESERVE CABERNET SAUVIGNON 1999

### Origin

The grapes were all selected from Vergelegen's Stonepine, Rondekop, Mondavi and Koplant Vineyards. These vineyards are all north, northwest facing, with granite, Hutton and Clovelly soils. Planting density is 4000/ha. Average yield in 1999

### 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. Malolactic fermentation took place in 225 litre barrels and the wine received 3 rackings in the first year. The wine was matured for 24 months in small French oak of which 50% was new.

### Composition

87 % Cabernet Sauvignon  
13 % Merlot

### Analysis

14 % Alc  
3.0 g/l RS  
5.9 g/l TA  
3.54 pH

### Maturation

Accessible now but will reward careful cellaring over the next 6-10 years

### Tasting Note

Dark, almost opaque with no sign of browning. The nose is complex, showing black currants, spice, ripe plums and attractive wood flavours. The wine is full but with soft ripe tannins leading to a lingering aftertaste.