

ANNO



1700

# VERGELEGEN



## RESERVE CABERNET SAUVIGNON 2001

### 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 was 4

### 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 18 months in small French oak of which 70% was new.

### Composition

85 % Cabernet Sauvignon  
15 % Merlot

### Analysis

15 % Alc  
3.6 g/l RS  
5.9 g/l TA  
3.42 pH

### Maturation

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

### Tasting Note

The nose is complex, showing black currants, spice, ripe plums and attractive wood flavours. The wine is full with firm, ripe tannins leading to a lingering aftertaste.