

ANNO



1700

**VERGELEGEN**



## **RESERVE CABERNET SAUVIGNON 2003**

### **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. The alcoholic fermentation was followed by post fermentation maceration of 21 days. The wine was racked every 3-4 months and was matured in 225 litre barrels for 2 years.

### **Composition**

85% Cabernet Sauvignon  
8% Cabernet Franc  
7% Merlot

### **Analysis**

14.5% Alc  
2.7 g/l RS  
6.3 g/l TA  
3.63 pH

### **Maturation**

Accessible after one-year bottle maturation but will last at least 6 – 8 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.