

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 2004

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
3.4 g/l RS
6.2 g/l TA
3.50 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.