

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 2005

Origin

The grapes were selected from Vergelegen's Stonepine, Rondekop, Rooiland and Kopland Vineyards. These vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils. Vines were planted 4000 to the hectare. The preferred Cabernet clone was 46, while for the Merlot the Italian clones 12 and 192, as well as the French clones 181 and 3 were used. The average yield was 4 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. 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

91% Cabernet Sauvignon
4.5% Cabernet Franc
4.5% Merlot

Analysis

14.5% Alc
3.1 g/l RS
5.8 g/l TA
3.80 pH

Maturation

Accessible now but will reward careful cellaring over the next six to ten years.

Tasting Note

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