

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 2006

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 Cabernet was fermented in open tanks at high temperatures (28-32°C) and punched down every 3-4 hours to maximise colour and tannin extraction. The alcoholic fermentation was followed by maceration of 21 days. The wine was racked every three to four months during a two-year maturation period in 2251 barrels. The wine was bottled between 17-20 June 2008.

Composition

90% Cabernet Sauvignon
5% Cabernet Franc
5% Merlot

Analysis

14.35% Alc
3.1 g/l RS
5.5 g/l TA
3.53 pH

Maturation

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

Tasting Note

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