

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 2008

Origin

The grapes were selected from Vergelegen's Rooiland, 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/closed tanks at high temperatures (28-32°C) and punched down every 6 hours to maximize colour and tannin extraction. The alcoholic fermentation was followed by maceration of 35 days. The wine was racked every four months during a 17 month maturation period in 225l barrels, 45% new. Bottling took place on 25-27 November 2009.

Composition

89% Cabernet Sauvignon
9% Merlot
2% Cabernet Franc

Analysis

14.65% Alc
2.1 g/l RS
5.6g/l TA
3.50 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.