

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 2009

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. Harvested between 09-31 March 2009. Conditions hot and dry.

Vinification

The Cabernet was fermented in open and closed tanks at high temperatures (28-32°C) and punched down every 6 hours to maximize colour and tannin extraction. Two to three weeks post fermentation maceration. Malolactic fermentation in 100% new oak for 22 months – 50-70% new.

Composition

94% Cabernet Sauvignon
3% Merlot
3% Cabernet Franc

Analysis

14,51% Alc
3.2 g/l RS
5.8 g/l TA
3.66 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 soft, ripe tannins leading to a lingering aftertaste.

Winemakers Notes

2009 represented one of the best SA vintages of the last 20 years. Very cool growing conditions – October – December 2008 -preceded the harvesting period which started on 9 March and finished on 31 March 2009. Yields and berries were tiny and the vintage delivered 43 890 bottles of Cabernet. The wine was bottled on 13 July 2011 and represents the last estate grapes not to be certified as Estate wine. Drink over the next 20 years from release date (2015).