

ANNO



1700

VERGELEGEN

RESERVE CABERNET SAUVIGNON 2010



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 09-23 March 2010 in cool and dry conditions.

Vinification

The Cabernet was fermented in open and closed tanks at temperatures (25-32°C) and punched down/pumped over every 6 hours to maximize colour and tannin extraction. Two to three weeks post fermentation maceration followed the end of alcoholic fermentation. MLF was completed in tank and followed by 22 months in 40% new French oak (225 litre barrels).

Composition

95% Cabernet Sauvignon
5% Merlot

Analysis

14,39% Alc
4.0 g/l RS
5.8 g/l TA
3.61 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

The 2010 wines from the Estate all show the same elegance as this vintage was cooler and less robust than the 2009. The 2010 Reserve Cabernet Sauvignon is the first Estate produced wine, although bought in grapes were never previously used for either the Reserve or Flagship ranges. The wine earmarked for the 2010 V was declassified and included in the blend for the 2010 Reserve Cabernet. The wine was bottled on 31 May 2012 with a total production of 24 000 bottles and 984 magnums. Released from the Estate end March 2016.