

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 2011

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.

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. The wine spent 18 months in barrel; 50% new oak from coopers Taransaud & Darnajou. Bottled on 13 December 2012.

Composition

95% Cabernet Sauvignon;
5% Petit Verdot

Analysis

14,4% Alc
3.2 g/l RS
5.3 g/l TA
3.59 pH

Maturation

Accessible now but will reward careful cellaring over the next 6-20 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

A total of 24,520 bottles were produced. In my view 2011 represents one of the finest/most classical vintages during my nearly 20 vintages as Vergelegen winemaker. Serve decanted with lamb cutlets, rack of lamb and the very best rib-eye steaks. Released August 2016.