

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 2012

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 16 months in barrel; 50% new oak from coopers Taransaud & Darnajou. Bottled on 20 October 2014.

Composition

88% Cabernet Sauvignon
8% Petit Verdot
4% Merlot

Analysis

14,46% Alc
2.7 g/l RS
5.6 g/l TA
3.74 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 and rich with prominent tannins that bodes well for future ageing.

Winemakers Notes

A total of 30 000 bottles were produced. 2012 is highly regarded and seen by many commentators as one of the finest vintages in the last 30 years. Serve decanted with lamb cutlets, rack of lamb and the very best rib-eye steaks. Released May 2017.