

ANNO



1700

VERGELEGEN



RESERVE CABERNET SAUVIGNON 2013

Origin

The grapes were selected from Vergelegen's Rooiland and Stonepine 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 pumped over every 6 hours to maximize colour and tannin extraction. The wine spent 17 months in barrel; 40% new oak from coopers Taransaud & Darnajou. Bottled on 27 October 2014.

Composition

100% Cabernet Sauvignon

Analysis

14,47% Alc
2.73 g/l RS
5.12 g/l TA
3.77 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 40 000 bottles were produced. 2013 is one of those vintages that seemed to go undetected on the radar of wine experts – a bit like '61 vs '62! Serve decanted with rib-eye steaks or lamb cutlets. Released January 2019.