

ANNO



1700

VERGELEGEN



RESERVE DNA 2006

Origin

The grapes were all selected from Vergelegen's Kopland and Rooiland vineyards, planted on the north to north-westerly slopes.

Vinification

Grapes were hand-picked and crushed de-stemmed. The crushed grapes were cooled to 15 degrees centigrade and 'cold soaked' for 48 hours. Fermentation took place at 26 degrees centigrade followed by a 14 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 100% new French oak barrels for 18 months.

Composition

Cabernet Franc 60 %
Merlot 25 %
Cabernet Sauvignon 15 %

Analysis

14.11 % Alc
2.8 g/l RS
5.4 g/l TA
3.5 pH

Maturation

Accessible now but will reward careful cellaring over the next six to eight years.

Tasting Note

Compote of berry fruit nicely rounded by some slight Cabernet Franc herbal notes. The tannin structure is round and soft with a lingering aftertaste. Enjoy with Karoo lamb rack, beef stews and pasta dishes.