

ANNO



1700

VERGELEGEN



RESERVE DNA 2007

Origin

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

Vinification

Harvesting for the DNA started on 3 March 2007 (Merlot) and finished during the last week of March with the Cabernet Sauvignon. Grapes were hand-picked and de-stemmed BUT not crushed. The de-stemmed grapes were cooled to 8 degrees centigrade and 'cold soaked' for 168 hours. Fermentation took place at 26 degrees centigrade followed by a 28 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 100% new French oak barrels for 18 months. Total production amounted to 2800 single bottles.

Composition

Cabernet Franc 58 %
Merlot 25 %
Cabernet Sauvignon 17 %

Analysis

14.05 % Alc
2.6 g/l RS
5.9 g/l TA
3.52 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 chocolate and coffee notes. The tannin structure is round and soft with a lingering aftertaste. Enjoy with Karoo lamb rack, beef stews and pasta dishes.