

ANNO



1700

VERGELEGEN



RESERVE DNA 2010

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

Grapes were hand-picked and de-stemmed but not crushed. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 168 hours. Fermentation took place at 26°C 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 23 months.

Composition

66% Cabernet Franc
21% Merlot
13% Cabernet Sauvignon

Analysis

14.0% Alc
2.5/ RS
5.4/ TA
3.56 pH

Maturation

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

Tasting Note

Compte 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.

Winemakers Notes

2010 was a very cool year and similar to the 2003, 2004, 2006 and 2008 harvests. The harvesting for the DNA started on 11 March and finished on 23 March. The vintage was bottled on 9 July 2012 and total production amounted to 21 barrels.