

ANNO



1700

VERGELEGEN



RESERVE DNA 2011

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 19 months.

Composition

50% Cabernet Franc
31% Merlot
9.5% Cabernet Sauvignon
9.5% Petit Verdot

Analysis

14.4% Alc
3.2 g/l RS
5.4 g/l TA
3.46 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.

Winemakers Notes

2011 was a very cool year and similar to the 2003, 2004, 2006, 2008 and 2010 harvests. The harvesting for the DNA started on 2 March and finished on 19 March. The vintage was bottled on 14 May 2013 and total production amounted to 23 barrels.