

ANNO



1700

**VERGELEGEN**

## RESERVE MERLOT 1994

### Origin

Grapes from two vineyards on Vergelegen. The lower one, planted in 1989, has a clay-rich soil with few stones. Growth is well-regulated, and yield in 1994 was 6 tons/hectare. The other, on a higher and cooler slope with a deep, well-drained

### Vinification

Berries destalked but only partially crushed. Part of the wine fermented with natural yeast, i.e. no selected yeast strain inoculation. Total period on skins including fermentation, was 14 days. Only free run wine used, and taken directly to barrel to complete malolactic fermentation. Blending done in October 1994, wine returned to barrel, finally removed in March 1995 and blended with 10% Merlot of the 1995 vintage. After egg white fining and coarse filtration it was bottled in May 1995. Total time in barrel 12 months. May throw a sediment.

### Composition

100 % Merlot

### Analysis

13.54 % Alc  
2.3 g/l RS  
6.1 g/l TA  
3.64 pH  
69 mg/l Total SO<sub>2</sub>  
28.5 g/l Extract

### Maturation

Due to be released in the first half of 1996, when it should be ready to drink. Firm finish promises that it should keep well for eight to ten years.

### Tasting Note

On the nose, aromas of plum, chocolate, coffee and spice abound. The wine is full with soft ripe tannins and excellent wood integration. Delicious in just about any setting. Wonderful with duck, quail or guinea fowl with blueberry sauce, fillet and even fish with Merlot sauce.