

ANNO



1700

VERGELEGEN



RESERVE MERLOT 1995

Origin

All grapes grown on Vergelegen, this time in three vineyards as opposed to two in the case of the landmark 1994 Merlot. Soils quite rich, high in clay yet well-drained and rocky. Vineyards planted in 1989 and 1990, all to the same clone

Vinification

Berries destalked but only partially crushed. Part of the wine fermented with natural yeast. Pump-over method used for extraction, rather sparingly in 1995 as the grapes were very ripe. Only free run used, taken directly to barrel for malo-lactic fermentation. Fourteen months in second-fill French Oak barrels, racked every four months. After egg white fining and coarse filtration bottled in May 1996. May throw a sediment.

Composition

100 % Merlot

Analysis

13.81 % Alc
2.3 g/l RS
5.6 g/l TA
3.47 pH
40 mg/l Total SO₂
26.8 g/l Extract

Maturation

Should age for ten to fifteen years, maybe more.

Tasting Note

We believe 1995 is the best red wine vintage yet bottled on Vergelegen. This Merlot is richer, more complex and more seriously structured than the 1994. It is therefore developing more slowly but should last longer and have more to offer. The 1994 has a strong following because it offers more earlier, but we're convinced the 1995 sets the new target.