

ANNO



1700

VERGELEGEN



RESERVE MERLOT 1998

Origin

All the grapes sourced from Vergelegen from our Kopland, and lower Schaapenberg vineyards. Two clones were used, a French Bordeaux clone and the Italian clone. Average yield of 7 tons per hectare. The grapes were harvested at $\pm 25.5^{\circ}$ B.

Vinification

Standard crushing/destemming. Fermentation with specially cultured yeasts at 26-28 $^{\circ}$ C in closed fermentation vessels. A maximum of 15 days on the skins, light pressing and into barrels for malo lactic fermentation. The wine was matured for 17 months in small French Oak (50% New).

Composition

92 % Merlot
8 % Cabernet Franc

Analysis

13.8 % Alc
2.1 g/l RS
6.2 g/l TA
3.55 pH

Maturation

Can be enjoyed now, but will be at its best in 4 – 6 years.

Tasting Note

The wine shows a deep rich colour. On the nose aromas of plum, chocolate and spice abound. The wine is full with soft ripe tannins and excellent wood integration. Enjoy with most winter meals, fillet, stew and pasta dishes.