

ANNO



1700

VERGELEGEN



RESERVE MERLOT 1999

Origin

All the grapes sourced from Vergelegen from our Kopland, Stonepine, Korhaan and lower Schaapenberg vineyards. Two clones were used, a French Bordeaux clone and the Italian clone. Merlot is planted on north to northwesterly slopes but Korhaan

Vinification

The fruit is picked at peak physiological ripeness to avoid adding acid or hard tannins. Fermentation took place at 28°C and lasted 7 days. Further maceration of 2 weeks took place before the new wine was run off into barrels for malolactic fermentation. The Merlot received 3 racking's in the first year to aid the evolution of the tannins. The wine was matured for 20 months in small French barrels.

Composition

93 % Merlot
7 % Cabernet Franc

Analysis

13.9 % Alc
3.1 g/l RS
5.9 g/l TA
3.39 pH

Maturation

Accessible after one-year bottle maturation but will last at least 6 – 8 years.

Tasting Note

Ripe plum with ruby rim. The nose shows ripe fruit flavours, spice and a touch of chocolate. The ripeness of the fruit is balanced by a fresh fruit acid and soft wood/fruit tannins. The aftertaste is long and lasting. Enjoy with most winter meals, fillet, stew and pasta dishes.