

ANNO



1700

VERGELEGEN



RESERVE MERLOT 2001

Origin

All the grapes sourced from Vergelegen from our iKopland, Stonepine, Korhaan and lower iSchaapenbergi vineyards. Two clones were used, a French Bordeaux clone and the Italian clone.

Vinification

The fruit is picked at peak physiological ripeness to avoid adding acid or extracting 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 5 rackings in total to aid the evolution of the tannins. The wine was matured for 20 months in small French oak barrels. Only 50% of the barrels were new.

Composition

85 % Merlot
15 % Cabernet Franc

Analysis

15 % Alc
4.2 g/l RS
6.2 g/l TA
3.34 pH

Maturation

Accessible after one-year bottle maturation but will last at least 6 ñ 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.