

ANNO



1700

VERGELEGEN



RESERVE MERLOT 2004

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

14.5% Alc
2.8 g/l RS
6.3g/l TA
3.48 pH

Maturation

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