

ANNO



1700

VERGELEGEN



RESERVE MERLOT 2005

Origin

All the grapes came from Vergelegen's vineyards: Kopland, Stonepine, Korhaan and Lower Schaapenberg. Although most of the Merlot was planted on north and north-west facing slopes, the Korhaan and Lower Schaapenberg vineyards are on cooler sea-facing aspects. Two clones were used: a French Bordeaux and an Italian clone. The vineyards are all dry-land, but are carefully monitored to avoid stress.

Vinification

The fruit was picked at peak physiological ripeness to avoid the necessity of adding acid and prevent the extraction of hard tannins. Fermentation took place at 28°C and lasted seven days. The wine was then left to macerate for two weeks before being run off into barrels for malolactic fermentation. It was racked four times to encourage tannin evolution and then matured for twenty months in small French oak barrels, only 50% of which were new.

Composition

Merlot 85%
Cabernet Franc 15%

Analysis

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

Maturation

Accessible after one year in the bottle but will last at least six to eight years.

Tasting Note

Ripe plum colour with a ruby rim. The nose shows ripe fruit flavours, spice and a touch of chocolate. The ripeness of the fruit is balanced by fresh fruit acid and soft wood/fruit tannins. The aftertaste is long and lasting.