

ANNO



1700

VERGELEGEN



RESERVE MERLOT 2006

Origin

The grapes were all selected from the Vergelegen vineyards; the Merlot and Cabernet Sauvignon from Rooiland and the Cabernet Franc from Kopland.

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) during the 20 months maturation in small French oak barrels – 50% new.

Composition

93 % Merlot
5 % Cabernet Franc
2 % Cabernet Sauvignon

Analysis

14.4% Alc
3.1 g/l RS
5.1g/l TA
3.64 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, black cherries, 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.