

ANNO



1700

VERGELEGEN



RESERVE MERLOT 2007

Origin

The grapes were all selected from the Vergelegen vineyards; the Merlot from Rooiland, the Petit Verdot from Dorsland 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. Picking took place from 13 March to 4 April 2007. The grape juice was inoculated with 2 yeast strains, D21 and D254. Fermentation took place at a consistent 25°C. The young wine was left to macerate on its skins for a further 7 weeks before pressing. Malolactic fermentation was induced in stainless steel tanks and was followed by maturation in 225l French oak barrels for 16 months. The wine was bottled from 3-6 October 2008. Total production came down to 29 000 cork stoppered single bottles, 880 Stelvin closed bottles and 217 magnums.

Composition

88 % Merlot
6 % Cabernet Franc
6 % Petit Verdot

Analysis

13.76% Alc
2.3 g/l RS
5.3 g/l TA
3.56 pH

Maturation

Accessible after one year in the bottle but will improve in bottle for at least 6-8 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.