

ANNO



1700

VERGELEGEN



RESERVE MERLOT 2008

Origin

The grapes were all selected from the Vergelegen vineyards; the Merlot from Rooiland, Cabernet Sauvignon from Stone Pine 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 12 to 31 March 2008. The grape juice was inoculated with two 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 17 months. The wine was bottled from 23-24 November 2009. Total production amounts to 24 000 single bottles.

Composition

86 % Merlot
8 % Cabernet Sauvignon
6 % Cabernet Franc

Analysis

14.56% Alc
2.9 g/l RS
5.6 g/l TA
3.63 pH

Maturation

Accessible after one year 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.