

ANNO



1700

VERGELEGEN



RESERVE MERLOT 2010

Origin

The grapes were all selected from the Vergelegen vineyards; the Merlot from Rooiland, Cabernet Sauvignon/Franc from Stone Pine.

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 26 February to 13 March 2010. 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 20 months before bottling on 22 May 2011. Vintage amounted to 16,257 bottles.

Composition

Merlot 90%
Cabernet Sauvignon 5%
Cabernet Franc 5%

Analysis

14.0% Alc
2.1/l RS
5.3g/l TA
3.65 pH

Maturation

Accessible now but will continue to improve over the next decade.

Tasting Note

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