

ANNO



1700

# VERGELEGEN



## RESERVE MERLOT 2011

### Origin

The grapes were all selected from the Vergelegen vineyards; the Merlot from Rooiland and Stonepine.

### 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 21 February to 4 March 2011. 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 18 months before bottling on 12 December 2012. The vintage amounted to 24,520 bottles and 390 magnums.

### Composition

Merlot 100%

### Analysis

14.57 Alc  
3.4/1 RS  
5.7/1 TA  
3.45 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 and fruit tannins. The aftertaste is long and lasting.