

ANNO



1700

VERGELEGEN



RESERVE MERLOT 2014

Origin

The grapes were all selected from the Vergelegen vineyards; 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 6 to 19 March 2014. 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 before bottling on 20 November 2015. The vintage amounted to 13 000 bottles. Released July 2019.

Composition

Merlot - 87%
Cabernet Franc - 6.5%
Cabernet Sauvignon - 6.5%

Analysis

14.14% Alc
2.90 g/l RS
5.30 g/l TA
3.51 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 with soft wood and fruit tannins. The aftertaste is long and lasting.

Winemakers Notes

The 2014 Merlot Reserve is the first Merlot to be produced in cooperation with the Master from Pomerol, Michel Rolland. The wine is drinking extremely well on release and will most definitely improve over the next decade and beyond, depending on storage conditions. Serve decanted with your favourite red meat – I would recommend lamb cutlets or a fillet steak.