

ANNO



1700

VERGELEGEN

PREMIUM CABERNET SAUVIGNON – MERLOT 2010



Origin

Sourced from north and north-westerly vineyards at Vergelegen, Somerset West, where soil types of granite, Hutton and weathered shale dominate. The 2008/2009 growing season was long and mild, leading to perfect physiological and even ripeness. The weeks before harvesting were warm and dry. Picking started early March and most grapes were in the cellar after the first week of April.

Vinification

At Vergelegen all grapes are handpicked followed by storage in a refrigerated container at -20°C for 48 hours. The cool grapes (8-10°C) are then carefully sorted on combinations of vibrating tables and slow moving conveyors, where between 1,5-3 tons are sorted per hour. The grapes are de-stemmed but not crushed and the grapes/must cold soaked for 7 days followed by a feral fermentation lasting 96 hrs. Eventually, cultured yeast is added and the juice fermented dry. The young red wine is now macerated on the skins for a further 4-7 weeks before going to barrel. After 15 months in barrel (20% new), bottling took place from 13-19 September 2011.

Total production amounted to 126 401 bottles and 21 different vineyard parcels.

Composition

52% Cabernet Sauvignon
30% Merlot
15% Cabernet Franc
3% Petit Verdot

Analysis

14% Alc
3.6 g/l RS
5.3 g/l TA
3.68 pH

Maturation

Drinking beautifully now but will improve even more in the bottle over the next 5- 10 years.

Tasting Note

Bright dark red. Claret-like aromas of black and redcurrant, coffee, tobacco, mocha and sexy oak. A pliant, mid-weight wine with noteworthy richness and a firm spine of harmonious acidity to its intense berry and spice flavours.

Winemakers Notes

A great companion for most foods, including pizzas, pastas and meat or chicken dishes, or enjoy on its own! Serve between 16.5°C-17.5° C.