

ANNO



1700

VERGELEGEN

PREMIUM CABERNET SAUVIGNON MERLOT 2011



Origin

Sourced from north and north-westerly vineyards at Vergelegen, Somerset West, where soil types of granite, Hutton and weathered shale dominate.

The 2010/2011 growing season was long and mild, leading to perfect physiological ripeness. The weeks before harvesting were warm and dry and picking for red wines started during the last week of February and harvesting completed by last week of March 2011. Very similar in all aspects to 2010!

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 hours. 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 30 November to 4 December 2012. Total production amounted to 230 207 bottles and 21 different vineyard parcels.

Composition

48% Cabernet Sauvignon
36% Merlot
9% Cabernet Franc
5% Petit Verdot
2% Malbec

Analysis

14.19% Alc
2.9 g/l RS
5.5 g/l TA
3.51 pH

Maturation

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

Released: December 2014.

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.