

ANNO



1700

VERGELEGEN

PREMIUM CABERNET SAUVIGNON – MERLOT 2012



Origin

Sourced from north and north-westerly vineyards at Vergelegen, Somerset West, where soil types of granite, Hutton and weathered shale dominate. The 2011/2012 growing season was long and mild, leading to perfect physiological ripeness. The 2012 harvest itself was warm and dry BUT the nights were cool which is perfect for colour and flavour formation. Harvesting started first week of March and finished by mid-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 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 18 months in barrel (20% new), bottling took place from 11-16 December 2013. Total production amounted to 129 000 bottles. Released May 2017.

Composition

50% Cabernet Sauvignon
30% Merlot
13% Cabernet Franc
5% Petit Verdot
2% Malbec

Analysis

14.5% Alc
2.2 g/l RS
5.6 g/l TA
3.56 pH

Maturation

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

Tasting Note

Bright dark red. On the nose striking cassis underlined with cedar and a fresh ripe fruit character. On the palate the freshness carries through with a sprightly lingering finish.

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.