

ANNO



1700

VERGELEGEN

PREMIUM CABERNET SAUVIGNON – MERLOT – CABERNET FRANC 2009

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 16 months in barrique, 20% new and with half of the new barrels American oak, the wine was finally bottled from 13-22 October 2010.

Composition

41% Cabernet Sauvignon
32% Merlot
27% Cabernet Franc

Analysis

14.32 % Alc
2.8 g/l RS
5.4 g/l TA
3.58 pH

Maturation

Drinking beautifully now but will improve even further with keeping for up to 5 years.

Tasting Note

Excellent wood integration with prominent dark berry aromas on the nose. Soft tannins and long finish. This medium bodied wine is 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.