

ANNO



1700

VERGELEGEN



PREMIUM MILL RACE 1994

Origin

All grapes from Vergelegen's own vineyards, in 1994 from three to five years old. Moderate climate and clay rich, stony well drained soils are very suitable to the Cabernets and Merlot. Average yield approximately 5 tons/ha.

Vinification

Grapes are picked ripe to make sure that the tannins, though present, are soft. Berries are destalked but only partially crushed before fermenting on the skins at relatively low temperatures. Frequency of pumpover and duration of maceration are regulated according to how the flavours and tannins of the batches develop. Malo-lactic fermentation was generally completed in the barrel, and the blend made up after an initial period of three months in wood. Total time in barrels eight months. Only egg white used for fining, the wine was not cold stabilised and merely coarsely filtered. It may therefore throw a sediment in time.

Composition

62 % Cabernet Sauvignon
35 % Merlot
2 % Cabernet franc
1 % Pinot Noir

Analysis

13.11 % Alc
2.1 g/l RS
6.3 g/l TA
3.48 pH
60 mg/l Total SO₂
29.7 g/l Extract

Maturation

Ready on release, but will improve and reach a plateau within two to three years. Should age for around five to eight years.

Tasting Note

The major factor in shaping this wine is the grapes which besides entering the winery in excellent condition have a lot of flavour and remarkably soft tannins. Still as soft and fruity as the 1993, it offers greater complexity and richness, making it even better value.