

ANNO



1700

VERGELEGEN



PREMIUM MILL RACE 1995

Origin

The second vintage of Mill Race Red made entirely from Vergelegen's grapes. Moderate climate and clay rich, stony well-drained soils are very suitable to the Cabernets and Merlot. We use our younger vineyards, which were from three to six

Vinification

Grapes are picked ripe to make sure that the tannins are soft and the flavours well developed. Berries are destalked and part crushed before fermentation at relatively low temperatures. Extraction techniques are aimed at achieving maximum colour and fruitiness with a minimum of tannin. Some of the wine was drawn off the skins during fermentation and immediately taken to barrels. Malo-lactic fermentation was completed in the barrel and the wine aged in wood for a total of ten months. After blending, the wine was fined with egg white and merely coarsely filtered. It may therefore throw a sediment in time.

Composition

65 % Cabernet Sauvignon
32 % Merlot
3 % Cabernet franc

Analysis

13.39 % Alc
2.2 g/l RS
5.7 g/l TA
3.64 pH
80 mg/l Total SO₂
28.9 g/l Extract

Maturation

Should reach a plateau within two to three years but will keep well for around six to eight years.

Tasting Note

Arguably our best vintage to date, showing riper fruit and more concentration due to the warm summer. Despite this it has soft tannins which, due to their presence in great numbers, will keep the wine healthy for years. This combination has led to its growing reputation.