

ANNO



1700

# VERGELEGEN



## PREMIUM MILL RACE 1996

### Origin

All the grapes for this wine were harvested on Vergelegen. Moderate climate and clay rich, stony well-drained soils are very suitable to the Cabernets and Merlot. We used our younger vineyards, which were from four to seven years old, fo

### 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. The wood component was mostly French oak and about 15% of the wine was aged in American oak barrels. After blending with a small percentage of wine from the 1997 vintage the wine was fined with egg white. It may throw a sediment in time.

### Composition

53 % Cabernet Sauvignon  
41 % Merlot  
6 % Cabernet franc

### Analysis

13.10 % Alc  
2.2 g/l RS  
5.4 g/l TA  
3.67 pH  
90 mg/l Total SO<sub>2</sub>  
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

The wine is showing nice ripe berry flavours and vanilla on the nose. The palate has got pleasing soft, ripe tannins which together with the fruit and wood flavours form a pleasing whole. This combination has led to its growing reputation.