

ANNO



1700

VERGELEGEN



PREMIUM MILL RACE 1997

Origin

The vineyards are all planted on the so called iwarmerf slopes. This enables the grapes to reach sufficient ripeness in Vergelegen's cooler climate.

Vinification

The winemaking process was fairly standard. All grapes were crushed and destemmed and fermented at 28-32°C on the skins. A portion of the juice was run off into new barrels, before the completion of fermentation, to ensure better integration between fruit and wood. The wine was matured for 14 months in small oak, after which it was bottled.

Composition

55 % Cabernet Sauvignon
37 % Merlot
8 % Cabernet Franc
All from Vergelegen Vineyards

Analysis

13.25 % Alc
2.9 g/l RS
5.8 g/l TA
3.74 pH
119 mg/l Total SO₂
30.0 g/l Extract

Maturation

Drink now, but can and will improve with further maturation. Peak drinking will be around the year 2002.

Tasting Note

The colour is medium, ruby, clear and bright. The nose is packed with blackberries, ripe plums and cedar wood. The wine is medium full on the taste with a very pleasant balance between acid, sugar and tannins. Unbelievable quality at an unbelievable price.