

ANNO



1700

VERGELEGEN



PREMIUM MILL RACE 1998

Origin

100% Vergelegen produce, the Vineyards are located on the warmer sites of the farm on a variety of soils. The vineyards are all dry land.

Vinification

Crushing and destemming are followed by a 24 ñ 72 hr soak at 15°C. The mash is then inoculated with selected cultured yeasts and fermented at 28-32°C for 4-5 days. Malolactic fermentation takes place in barrel / tank and is followed by 14 months in small oak (30% new).

Composition

The Mill Race Red is a blend of the major red Bordeaux grapes, namely

48 % Cabernet Sauvignon

44 % Merlot

8 % Cabernet Franc

Analysis

14% Alc

2.9 g/l RS

5.7 g/l TA

3.58 pH

120 mg/l Total SO₂

30.0 g/l Extract

Maturation

Can be enjoyed now, but will reward further maturation over the next 4-6 years.

Tasting Note

The colour is youthful ruby, clear and bright. The nose shows very attractive plummy, ripe berry and wood vanilla flavours. The entry into the mouth is soft and seductive, the aftertaste long and satisfying with big but soft and dry tannins.