

ANNO



1700

# VERGELEGEN



## PREMIUM MILL RACE 1999

### Origin

Sourced from own vineyards at Vergelegen, Somerset West.

### Vinification

The grapes were harvested into 500kg bins and then de-stemmed and crushed. The fermentation took place at temperatures of 28<sup>1</sup>/<sub>4</sub>C and lasted 5 days. Pressing was very light and the wine was run into small 225 litre French oak barrels for malolactic fermentation. The wine was matured for 14 months in wood before bottling.

### Composition

43 % Cabernet Sauvignon

43 % Merlot

14 % Cabernet Franc

### Analysis

14 % Alc

2.7 g/l RS

5.8 g/l TA

3.58 pH

### Maturation

Drinking well now but will improve with further maturation.

### Tasting Note

Attractive dark ruby. The nose shows black berries, mint, eucalyptus and vanilla flavours. The wine is soft and elegant on entry with fruit flavours coming through on taste. Ideal with roasts and pasta dishes.