

ANNO



1700

VERGELEGEN



PREMIUM MILL RACE 2000

Origin

Sourced from own vineyards at Vergelegen, Somerset West. Dominating soil types are decomposed granite, Hutton and weathered shale.

Vinification

The grapes were harvested into 500kg bins and then de-stemmed and crushed. Fermentation took place at temperatures of 28°C and lasted 5 days. The young wine was then macerated on the skins for a further 14 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 18 months in wood before bottling.

Composition

44 % Cabernet Sauvignon
43 % Merlot
13 % Cabernet Franc

Analysis

14 % Alc
2.5 g/l RS
5.5 g/l TA
3.53 pH

Maturation

Drinking well now but will improve with further maturation for 4-6 years.

Tasting Note

Attractive dark ruby. The nose shows ripe cherry, plum and chocolate flavours. There is also a hint of mint, spice and pencil shavings. The wood is well integrated with the fruit flavours and the wine has a long and persistent aftertaste.