

ANNO



1700

VERGELEGEN



PREMIUM MILL RACE 2003

Origin

Sourced from north and north – westerly 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 30°C for the Cabernet Sauvignon and 26° – 28° for the Merlot and Cabernet Franc. The young wine was then macerated on the skins for a further three weeks. 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, followed by an egg white fining and bottling.

Composition

60 % Merlot
38% Cabernet Sauvignon
2 % Cabernet Franc

Analysis

14.5 % Alc
3.3g/l RS
6.7 g/l TA
3.33 pH

Maturation

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

Tasting Note

Attractive dark ruby. The nose shows ripe berry, plum, chocolate and coffee flavours. There is also a hint of mint, spice and pencil shavings. The tannins are fine grained with great fruit-wood integration. Ideal with pasta, pizza, stews and premium red meat cuts.