

ANNO



1700

# VERGELEGEN



## PREMIUM MILL RACE 2006

### Origin

Sourced from north and north – westerly vineyards at Vergelegen, Somerset West. Dominating soil types are decomposed granite, Hutton and weathered shale. 2006 was an excellent vintage in terms of quality especially our Cabernet Sauvignon crop. Vergelegen experienced a long cool growing season with no rain during the harvest. This resulted in well balanced wines that will drink well at an early stage but will still have the ability to age well.

### 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. 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

Cabernet Sauvignon 61%  
Merlot 30%  
Cabernet Franc 9%

### Analysis

14.5% Alc  
3.1g/l RS  
5.6g/l TA  
3.56 pH

### Maturation

Drinking well now but will improve with further maturation for 4-6 years. Serve between 16.5° to 17.5 ° C

### 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.