

ANNO



1700

# VERGELEGEN

## PREMIUM SHIRAZ 2017

### Origin

The grapes were selected from Vergelegen's Rooiland vineyards, Blocks 4,6,9 and 11, chosen for their unique and cool micro climate. These particular vineyards have carefully defined irrigation and canopy management practices to ensure a balanced crop size.

### Vinification

The grapes were hand-picked on 1 March 2017 and transported in 10kg lug boxes to the Winery and stored overnight in a refrigerated container at -10 C. The following day the grapes were hand sorted, de-stemmed and cold soaked at 8-10°C for 7 days before yeast inoculation. After alcoholic fermentation the wine was left for a further 35 days on the skins and then underwent 15 months oak maturation in second and third fill 225 litre barrels. Bottling took place on 30 August 2018. Released December 2019.

### Composition

Shiraz 100%

### Analysis

14.43% Alc  
4.1 g/l RS  
5.40 g/l TA  
3.48 pH

### Maturation

Drink now or enjoy over the next decade.

### Tasting Note

Dark ruby with violets, spice, chocolate, peat/smoke and black berry fruit on the nose. The palate shows a balanced acidity, with rich tannins and a long clean fruit dominated aftertaste.

### Winemakers Notes

The 2017 is an Estate wine, produced from own grapes only. 2017 is a great year – like 2015, 2018 and 2019. Will reward further cellaring. Optimum drinking window 2023-2027.

