

ANNO



1700

**VERGELEGEN**



## RESERVE SHIRAZ 1999

### Origin

100% Stellenbosch Shiraz.

### Vinification

The grapes were picked at 25.4 Balling and then transported in 500kg bins to the Vergelegen winery. The grapes were hand sorted on slow moving conveyors. All the grapes were crushed and destemmed. (30 mg/l SO<sub>2</sub> was added before fermentation. The Shiraz must was then inoculated with Rhone yeast, D254. Fermentation took 7 days and was conducted at a temperature of 28-38 C with a minimum of 4 pump overs per day.

After Fermentation the wines was racked off in to 225l barrels for malolactic fermentation. The wines were bottled after 13 months in small oak (30% new American oak, 70% French)

### Composition

100 % Shiraz

### Analysis

13.7 % Alc  
3.0 g/l RS  
6.1 g/l TA  
3.51 pH

### Maturation

Will reward further maturation in bottle.

### Tasting Note

Dark ruby with hints of berry fruit and spicy/peppery notes. The tannins are ripe and soft with a long lasting aftertaste.