

ANNO



1700

VERGELEGEN

RESERVE SHIRAZ 2007

Origin

The grapes were selected from Vergelegen's own vineyards, situated on Rooiland, which is cooler than the Stonepine vineyards. This small block is intensely manipulated to simulate optimal growing conditions. With the aid of neutron moisture probes, stress conditions are avoided. This is manifested in the quality of the grapes.

Vinification

The grapes were hand-picked and transported in 10kg lug boxes to the Vergelegen winery. Care is taken to ensure that no over ripe or damaged fruit is used in the winemaking process. All the grapes were stored overnight in a refrigerated container at 12°C. The following day grapes were hand sorted and destemmed. The Shiraz was then cold soaked at 8-10°C for 7 days before inoculation with Rhone yeast, D254. Fermentation took 5 days and was conducted at a temperature of 30°C in closed vessels. This was followed by further 21 days maceration on the skins. Pressing was very gentle and the young wine was matured for 16 months in 30% new French oak and the balance in second and third fill French oak. Bottling took place on 3 October 2008.

Composition

100% Shiraz

Analysis

14.02% Alc
2.5g/l RS
5.5g/l TA
3.55 pH

Maturation

Drink now or enjoy over the next decade.

Tasting Note

Dark ruby with violets, spice, chocolate, black and red berry fruit on the nose. Elegant on the palate. The tannins are ripe and soft and the wine has a long clean aftertaste.