

ANNO



1700

VERGELEGEN



PREMIUM SHIRAZ 2008

Origin

The grapes were selected from Vergelegen's Rooiland vineyards, chosen for its 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 and transported in 10kg lug boxes to the Winery and stored overnight in a refrigerated container at 12°C. The following day grapes were hand sorted, de-stemmed and cold soaked at 8-10°C for 7 days before yeast inoculation. Specially selected Viognier (the white grapes were frozen at -32°C) was added at the time of fermentation, which leads to improved colour stability and flavour complexity. After alcoholic fermentation the wine was left for a further 35 days on the skins and then underwent 13 months oak maturation in second and third fill 225 litre barrels.

Composition

99% Shiraz
1% Viognier

Analysis

14.47 % Alc
2.7g/l RS
5.5 g/l TA
3.56 pH

Maturation

Drink now or enjoy over the next decade.

Tasting Note

Dark ruby with violets, spice, chocolate and red berry fruit on the nose. The palate shows crisp acidity, with rich tannins and a long clean fruit dominated aftertaste.