

ANNO



1700

# VERGELEGEN



## PREMIUM SHIRAZ 2009

### 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 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 14 months oak maturation in second and third fill 225 litre barrels.

### Composition

100% Shiraz

### Analysis

14.0 % Alc

2.5g/l RS

5.6 g/ TA

3.56 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 crisp acidity, with rich tannins and a long clean fruit dominated aftertaste.