

ANNO



1700

VERGELEGEN



RESERVE SHIRAZ 2010

Origin

The grapes were all selected from Vergelegen's Kopland and Rooiland vineyards, planted on the north to north-westerly slopes.

Vinification

Grapes were hand-picked and de-stemmed BUT not crushed. The de-stemmed grapes were cooled to 8 degrees centigrade and 'cold soaked' for 168 hours. Fermentation took place at 26°C followed by a 21 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 25% new French oak barrels for 19 months.

Composition

Shiraz - 100%

Analysis

13.88% Alc
4.6/1 RS
5.4g/l TA
3.50 pH

Maturation

Drink over the next five years.

Tasting Note

Stunningly ripe and concentrated berry fruit including ripe black cherry fruit, hints of liquorice, violets and spice. The flavours on the palate are quite intense and long lasting with very soft tannins leading to a clean finish.