

ANNO



1700

VERGELEGEN



RESERVE SHIRAZ 2012

Origin

The grapes were all selected from Vergelegen's 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°C and 'cold soaked' for 168 hours. Fermentation took place at 26°C followed by a 14 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 25% new French oak barrels for 18 months.

Composition

100% Shiraz

Analysis

14.33 Alc
2.3 g/l RS
5.5 g/l TA
3.55 pH

Maturation

Accessible now but will reward careful cellaring over the next six to eight 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.