

ANNO



1700

VERGELEGEN



PREMIUM SHIRAZ 2013

Origin

The grapes were selected from Vergelegen's Rooiland vineyards, Blocks 4,6,9 and 11, 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 -20 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 18 months oak maturation in second and third fill 225 litre barrels.

Composition

Shiraz 93.7%
Viognier 6.3%

Analysis

14,52% Alc
3.5 g/l RS
5.2 g/l TA
3.60 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 a balanced acidity, with rich tannins and a long clean fruit dominated aftertaste.

Winemakers Notes

The 2013 vintage is not an Estate wine as it includes Viognier from Elgin. The Shiraz and Viognier were co-fermented as this leads to better colour stability and more complexity. The wine was bottled on 14 October 2014 and released on 29 March 2017.