

ANNO



1700

# VERGELEGEN



## RESERVE SHIRAZ 2013

### 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 16 months.

### Composition

100% Shiraz

### Analysis

14.45 Alc  
3.3 g/l RS  
5.1 g/l TA  
3.61 pH

### Maturation

Accessible now but will reward careful cellaring over the next 10 -15 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 intense and long lasting with soft tannins leading to a clean finish.

### Winemakers Notes

2013 was a ripe and concentrated vintage on Vergelegen, comparable to 2012. The vintage will develop with great interest over the next decade or so. Less than 20% of the total Shiraz production made it into the Reserve wine and only 10 000 bottles were produced! Bottling took place on 15 October 2014. My production team and I hope you will derive as much pleasure from this wine as we did from making it.