

ANNO



1700

# VERGELEGEN



## RESERVE SHIRAZ 2014

### 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 28 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 25% new French oak barrels for 17 months.

### Composition

100% Shiraz

### Analysis

14.43 Alc  
3.0 g/l RS  
5.4 g/l TA  
3.69 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

2014 was the first vintage with Michel Rolland on board. We tried a new technique or two but basically the most important philosophy (as always) was to pick at full physiological maturity. So expect a lot of tannins, lots of ripe fruit and very long aftertaste. We added back 6% press juice (ultra-concentrated) to achieve the desired mouth feel. The wine was bottled on 19 November 2015. Released late September 2016.