

ANNO



1700

# VERGELEGEN



## PREMIUM SHIRAZ 2015

### 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 from 13-19 March 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. Bottling took place on 22 November 2016.

### Composition

Shiraz 100%

### Analysis

14.39% Alc  
2.64 g/l RS  
5.35 g/l TA  
3.55 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 2015 is an Estate wine, produced from own grapes only. For various reasons, Vergelegen did not produce a 2014 vintage but the superb vintage of 2015 compensates for this.