

ANNO



1700

**VERGELEGEN**



## PREMIUM SHIRAZ 2016

### 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 18-29 February 2016 and transported in 10kg lug boxes to the Winery and stored overnight in a refrigerated container at -10 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 16 months oak maturation in second and third fill 225 litre barrels. Bottling took place on 26 September 2017. Released January 2019.

### Composition

Shiraz 100%

### Analysis

14.68% Alc  
2.83 g/l RS  
5.66 g/l TA  
3.61 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 2016 is an Estate wine, produced from own grapes only. 2016 was an extremely difficult year. Normally the cool, wet years are the difficult ones but 2016 was the third year in a row with below long term average rainfall. After careful maturation we decided, at the blending stage, to include 15% Shiraz for the 2017 vintage for structure and flavour.