

ANNO



1700

VERGELEGEN



FLAGSHIP VERGELEGEN G.V.B. RED 1998

Origin

Only the Rondekop vineyards are used for the production of the Vergelegen. Dry land vineyards with a planting density of 4000 vines / ha. The soils are granites with a deep clay / pebble base exhibiting excellent water retention characteristics

Vinification

The Cabernets were fermented in open tanks and punched down every 3-4 hours in order to maximise colour and tannin extraction. After completion of the fermentation, the Cabernets were left on the skins for 3-4 weeks. The wine was racked 4 times from barrel to barrel in the first year. The Merlot was pumped over in a closed system without aeration every 4 hours in order to preserve the fruit flavours. The wine was matured for 22 months in new French oak (225l).

Composition

75 % Cabernet Sauvignon
20 % Merlot
5 % Cabernet Franc

Analysis

13.8 % Alc
2.9 g/l RS
5.8 g/l TA
3.5 pH

Maturation

Enjoy now but it will improve in the bottle for at least 10 years.

Tasting Note

The wine shows a rich ruby colour with almost an opaque center. Cassis, pencil lead, spice and red berries, abound on the nose. Matured in new French oak for 22 months the fruit, tannin structure and fine acidity indicate a wine of balance and finesse reflective of the Vergelegen terroir.