

ANNO



1700

VERGELEGEN



FLAGSHIP VERGELEGEN G.V.B. RED 2003

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

Working with concentrated fruit from low yielding vineyards (3 ñ 4 ton / ha), one has to be very careful not to produce over extracted wines. The juice is fermented with local yeasts and macerated for a further 3-4 weeks. Maturation took place in 100 % new 225l Sylvain barrels with at least 5 rackings over a 19 month period.

Composition

76% Cabernet Sauvignon
18% Merlot
6 % Cabernet Franc

Analysis

14.5 % Alc
3.8 g/l RS
6.7 g/l TA
3.48 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 24 months the fruit, tannin structure and fine acidity indicate a wine of balance and finesse reflective of the Vergelegen terroir.