

ANNO



1700

# VERGELEGEN



## FLAGSHIP VERGELEGEN G.V.B. RED 2004

### Origin

Only the Rondekop vineyards are used for the production of the Vergelegen. They are dry-land vineyards with a planting density of 4000 vines to the hectare on granitic soils with a deep clay/pebble base offering excellent water retention. Planted at 280-300m above sea level, the vines are cooled by moderate sea breezes every afternoon, allowing for a longer growing season.

### Vinification

Working with concentrated fruit from low-yielding vineyards (3-4 tons/ha), care was taken not to produce over-extracted wines. The juice was fermented with local yeasts and macerated for three to four weeks. Maturation took place in 100% new 225l Sylvain French oak barrels with at least four rackings over a 20-month period.

### Composition

80% Cabernet Sauvignon  
16% Merlot  
4 % Cabernet Franc

### Analysis

14.5 % Alc  
3.3 g/l RS  
6.2 g/l TA  
3.39 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 an almost opaque centre. Cassis, pencil lead, spice and red berries abound on the nose. The delicate fruit, tannin structure and fine acidity indicate a wine of balance and finesse reflective of the Vergelegen terroir.