

ANNO



1700

# VERGELEGEN



## FLAGSHIP VERGELEGEN G.V.B. RED 2005

### 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 three rackings over an 18-month period.

### Composition

80% Cabernet Sauvignon  
11% Merlot  
9% Cabernet Franc

### Analysis

14.5% Alc  
3.3 g/l RS  
6.2 g/l TA  
3.39 pH

### Maturation

Enjoy now or over the next 6-8 years.

### Tasting Note

Plum, chocolate, graphite and cassis on the nose, complemented by a complex minerality. On the palate the fruit, tannin and acidity marry perfectly to offer balance and complexity, supported by flavours of redcurrant, dark plum, minerals and chocolate.