

ANNO



1700

VERGELEGEN

FLAGSHIP VERGELEGEN G.V.B. RED 2006



Origin

Only the Rondekop vineyards are used for the production of the Vergelegen G.V.B. 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 a 20-month period.

The 2006 vintage was cool with most of the red Grapes only picked from mid-March onwards. The vintage was a small one for Merlot and Cabernet Franc with the end result that the 2006 Estate Red contains more Cabernet Sauvignon than ever before. This was also the last vintage where all the wine was exclusively aged in tight grain Sylvain barrels. Total production amounted to 3300 bottles.

Composition

90% Cabernet Sauvignon
3% Merlot
7 % Cabernet Franc

Analysis

14.35 % Alc
3.0 g/l RS
6.0 g/l TA
3.56 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.