

ANNO



1700

# VERGELEGEN



## FLAGSHIP VERGELEGEN G.V.B. RED 2007

### 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 180-220m 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 and Taransaud French oak barrels with at least three rackings over an 18-month period.

### Composition

Cabernet Sauvignon 88 %  
Merlot 10 %  
Cabernet Franc 2 %

### Analysis

14.31 % Alc  
2.9 g/l RS  
5.5 g/l TA  
3.69 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 black cherry, dark plum, minerals and chocolate. The 2007 vintage was dry and warm with most of the red Grapes only picked from mid-March onwards. The vintage was a small one for all red grapes, but with virtual perfect ripeness.