

ANNO



1700

VERGELEGEN



FLAGSHIP VERGELEGEN G.V.B. RED 2008

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 180-220 metres 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 5 weeks. Maturation took place in 100% new 225l Sylvain and Taransaud French oak barrels with at least three rackings over a 24 month period.

Composition

Cabernet Sauvignon 94%
Merlot 6%

Analysis

14.45% Alc
3.4 g/l RS
5.5 g/l TA
3.60 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.