

ANNO



1700

**VERGELEGEN**

## FLAGSHIP VERGELEGEN G.V.B. RED 2010

### 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 5 weeks. Maturation took place in 100% new 225l Sylvain and Taransaud French oak barrels with at least three rackings over a 23 month period.

### Composition

72% Cabernet Sauvignon  
10% Merlot  
10% Cabernet Franc  
8% Petit Verdot

### Analysis

14.10% Alc  
3.9 g/l RS  
5.9 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 refreshing 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.

### Winemakers Notes

The 2010 vintage was a very cool and elegant vintage and consumers should show the necessary patience with wines from this vintage as they will take longer to unfold.

Total production amounted 2998 bottles. Released: December 2014.