

ANNO



1700

VERGELEGEN

FLAGSHIP VERGELEGEN G.V.B. RED 2011



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 meters above sea level, the vines are cooled by moderate sea breezes every afternoon, allowing for a longer growing season. 2011 was a moderately cool summer with warm days and cool nights – allowing for great flavour and colour development.

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 225 litre Sylvain Darnajou & Taransaud French oak barrels with at least three rackings over a 22 month period.

Composition

Cabernet Sauvignon 75 %

Merlot 20 %

Cabernet Franc 5 %

Analysis

14.54% Alc

3.1 g/l RS

5.4 g/l TA

3.49 pH

Maturation

Enjoy now or over the next 8 to 15 years.

Tasting Note

Plum, chocolate, graphite and cassis and cedar wood on the nose, on the palate the fruit, tannin and acidity marry perfectly to offer balance and complexity, supported by flavours of black cherry, black currants and refreshing minerals.

Winemakers Notes

The 2010 and 2011 vintages are very similar in their make-up and consumers should show the necessary patience with wines from these two vintages as their wines will take longer to unfold. Total production amounted 6664 bottles, bottled on the 14 May 2013.