

ANNO



1700

VERGELEGEN

FLAGSHIP VERGELEGEN G.V.B. RED 2012



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. 2012 was a moderately cool summer with warm days and cool nights allowing for great flavour and colour development and big and structured red wines.

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 two rackings over a 16 month period.

Composition

Cabernet Sauvignon 65%
Merlot 21%
Cabernet Franc 5%
Petit Verdot 9%

Analysis

14.52% Alc
2.1 g/l RS
5.4 g/l TA
3.65 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

2012 rates as one of the very best vintages on record and for me personally as good as 1998 and 2000. The 2012 GVB was selected as the SA Champion Red Blend at the SA Young Wine Show of that year. Harvesting started on 15 March and ended on 13 April 2012. Total production amounted to 19,443 bottles. Bottled on 17 October 2013. Release date: January 2016.