

ANNO



1700

VERGELEGEN



FLAGSHIP VERGELEGEN V 2001

Origin

Grapes selected from Vergelegen's Stonepine and Rondekop vineyards. Planted in 1989, they are north, north-west facing with decomposed granite, Hutton and Clove lly s o i l s . The Cabernet Sauvignon clone is CS46a, a classic French clo

Vinification

The Cabernets were fermented in open tanks at high temperatures (28-32°C) and punched down every 3-4 hours to maximise colour and tannin extraction. The Merlot was fermented at 28°C with regular pump overs. The new wine received a post fermentation maceration of 30 days before being run off into 100% new barriques for malolactic fermentation. The wine was then transferred to 100% new extra tight grain Sylvain barriques, medium toast with thin staves (22mm) for 18 months. The wine received four rackings in the first year and an egg white fining and coarse filtration before bottling.

Composition

91% Cabernet Sauvignon
9% Merlot
1% Cabernet Franc

Analysis

15 % Alc
3.7 g/l RS
5.1g/l TA
3.6 pH

Tasting Note

Crafted to grab attention of US cult-wine fans (& influential US critic Robert Parker); dramatically different to 'terroir-driven' style. Retasted 01 not for the oak-averse: luxurious black plum/cassis lashed with wood (21 mths new); behind the pyrotechnics, densely layered fruit is waiting to unfold over the next 5-10 yrs. Single-vyd cab, blended with merlot, tiny seasoning cab f (90/9/1);