

ANNO



1700

VERGELEGEN



FLAGSHIP VERGELEGEN V 2003

Origin

The grapes were carefully selected from Vergelegen's Stonepine and Rondekop vineyards. Planted in 1989 these vineyards are north and north-west-facing with granitic, hutton and Clovelly soils. The cabernet sauvignon clone is CS46a, a classic French clone, and the merlot is from an Italian clone, merlot 12, grafted on Richter 110 rootstock.

Vinification

The cabernet sauvignon was fermented in open tanks at high temperatures (28-32) and punched down every three to four hours to maximize colour and tannin extraction. The merlot was fermented at 28°C with regular pump-overs. The new wine was given 30 days of post-fermentation maceration before being run off into 100% new barriques for malolactic fermentation. The wine was then transferred to 100% new tight-grain, medium-toast Sylvain French oak barrels 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

90% Cabernet Sauvignon
7% Merlot
3% Cabernet Franc

Analysis

14.5 % Alc
2.9 g/l RS
6.3g/l TA
3.6 pH

Tasting Note

The nose is complex, showing blackcurrant, cedar wood, lead pencil and cigar box aromas. These develop in the glass and are joined by raspberry, black cherry, spice and a hint of gaminess. On the palate the wine is concentrated but elegant, with fine-grained tannins. These tannins soften even further in the glass, resulting in a luxurious wine with a long aftertaste.