

ANNO



1700

VERGELEGEN

FLAGSHIP VERGELEGEN V 2004



Origin

The vineyard used for the production of the V is Stone Pine IV. This vineyard consists of 2 adjacent units on the west to northwest facing inland slopes of Schaapenberg. It is relatively sheltered from the prevailing breezes coming off False Bay and therefore enjoys a slightly warmer but still predominantly maritime climate. The 2 units are planted on Hutton and Glenrosa soils and are both well drained and slightly limiting on vigour, but still offers a good buffer capacity supporting the vines in adverse climatic conditions. This combination of soil, climate and site ensures full ripening of the fruit without excessively high sugar levels.

Block size: 2.8 ha
 Row Direction: NNW-SSE
 Elevation: 160 -205 m above sea level
 Aspect: West to Northwest
 Mean ripening temperature: 21°-22° C
 Distance from ocean: 8 Km
 Ripening Sunshine: 12 hours per day

Vinification

The grapes are hand picked and fermented in closed tanks at temperatures of 28 – 30 celcius. The young wine receives a post fermentation maceration of 28 days, followed by malo-lactic fermentation in new French oak. On completion of the malo-lactic fermentation the wine is again racked into 100% new French oak. The V is matured in oak for nearly 24 months, followed by 18 months in bottle before release

Composition

90% Cabernet Sauvignon
 7% Merlot
 3% Cabernet Franc

Analysis

14.5 % Alc
 2.9 g/l RS
 6.g/l TA
 3.57 pH

Maturation

Enjoy over the next decade

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.