

ANNO



1700

**VERGELEGEN**

## FLAGSHIP VERGELEGEN V 2005

### 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 offer 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  
Aspect: West to Northwest  
Mean ripening temp: 21-22° C  
Distance from ocean: 8 Km  
Ripening sunshine: 12 h/d  
Age of soil: 40-50 million years

### Vinification

The grapes were hand picked and fermented in closed tanks at temperatures of 28-30°C. The young wine received a post fermentation maceration of 28 days, followed by malolactic fermentation in new French oak. On completion of the malolactic fermentation the wine was again racked into 100% new French oak. The V was matured in oak for nearly 24 months followed by 18 months in bottle before release.

### Composition

Cabernet Sauvignon 94%  
Merlot 3%  
Cabernet Franc 3%

### Analysis

14.5 % Alc  
2.5 g/l RS  
6.1 g/l TA  
3.64 pH

### Maturation

Enjoy over the next decade

### Tasting Note

The nose is complex, showing blackcurrants, 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.