

ANNO



1700

VERGELEGEN

FLAGSHIP VERGELEGEN V 2008



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 two 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 above sea level
 Aspect: West to Northwest
 Mean ripening temperature: 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 25-28 °C. The young wine received a post fermentation maceration of 49 days, followed by malolactic fermentation in stainless steel. On completion of the malolactic fermentation the wine was again racked into 100% new French oak. The V was matured in oak for nearly 20 months, followed by 24 months in bottle before release. Bottled on 10 May 2010.

Composition

100% Cabernet Sauvignon

Analysis

14.45 % Alc
 3.8 g/l RS
 6.3 g/l TA
 3.52 pH

Maturation

Enjoy over the next decade.

Tasting Note

The nose is complex, showing blackcurrants, red cherries, 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.