

# FLAGSHIP VERGELEGEN V 2012

## Origin

The vineyard used for the production of the V is Stone Pine IV. This vineyard consists of two 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 hours per day 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 21 days, followed by malolactic fermentation in stainless steel. On completion of the malolactic fermentation the wine was racked into 100% new French oak. The V was matured in oak for 18 months, followed by 24 months in bottle before release. The wine was bottled on 23 October 2013 and total production amounted to 13 500 bottles. Released September 2016.

#### Composition

100% Cabernet Sauvignon

#### Analysis

14.5% Alc 2.4 g/l RS 5.4 g/l TA 3.61 pH

### Maturation

Enjoy over the next 20 years.

## **Tasting Note**

Awarded 95 points by Tim Atkin, UK Wine Critic – "Made as a varietal Cabernet Sauvignon since 2008, this is the top red at Vergelegen and demonstrates André van Rensburg's mastery of the variety. It's a focused, classically proportioned red, combining freshness with concentration, suppleness with structure. Aromatic and refined, it has plenty more to give. Drink: 2016-24. "

