

ANNO



1700

VERGELEGEN



VERGELEGEN DNA 2015

TASTING NOTES

Compote of berry fruit nicely rounded by chocolate and coffee notes. The tannin structure is round and soft with a lingering aftertaste. Enjoy with Karoo lamb rack, beef stews and pasta dishes.

WINEMAKERS NOTE

2015 was a super vintage, one of the best of a career that spans 30 years. And in my opinion, possibly superior to the highly regarded 2007, 2009 and 2012 vintages. Picking started for the DNA on 4 March with the Merlot and finished on 25 March 2015 with the Cabernet. The wine was bottled on 26 January 2017. Total volume bottled was 5748 standard bottles.

ORIGIN

The grapes were all selected from Vergelegen's Kopland and Rooiland & Rondekop vineyards, planted on the north to north-westerly slopes. Row direction east to west.

VINIFICATION

Grapes were hand-picked and de-stemmed but not crushed. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 168 hours. Fermentation took place at 25°C followed by a 37 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 100% new French oak barrels for 16 months.

COMPOSITION

Cabernet Franc	85%
Merlot	10%
Cabernet Sauvignon	5%

ANALYSIS

Alc	14,5%
RS	2.23 g/l
TA	5.60 g/l
pH	3.78

MATURATION

Accessible now but will also reward further maturation in bottle. Released November 2020.