

ANNO



1700

# VERGELEGEN



## VERGELEGEN FIRST THOUGHT CABERNET SAUVIGNON 2015

### TASTING NOTES

The colour is a bright ruby and shows ripe black fruit – black currants, black cherries, with hints of spice, cedawood, lead pencil. The taste is long with soft ripe tannins, still with a grainy edge. Serve with grilled or roast lamb or a succulent cut of ribeye steaks. Decanting or not is the decision of the consumer.

### ORIGIN

The First Thought site is established on a north westerly slope with uniformly deep and rich Hutton soils, is 3,38 ha planted in size and planted to the “modern Bordelaise” favourite clone 168B. At an altitude of 170 metres above sea level and with excellent wind protection the site receives an average on 11,8 hours of sunlight in the growing season and ripens 10-14 days ahead of The Last Word. As a result, this site’s fruit is invariably riper, more accessible and has softer tannins.

### VINIFICATION

The grapes were picked in late March and processed on the following day after being cooled down for 24hours. All Vergelegen red grapes are sorted on conveyors and then destemmed but not crushed. The wines mash was inoculated after 5 days with a commercial yeast strain. The entire liquid volumes is moved over the skin cap 4-6 times a day to ensure maximum extraction of the tannins and flavours. Pressing took place on 45 days of skin contact/maceration.

### COMPOSITION

Cabernet Sauvignon 100%

### ANALYSIS

Alc	14,25%
RS	4,8 g/l
TA	5,4 g/l
pH	3,49

### MATURATION

After completion of malolactic fermentation the wine was matured in 100% new Taransaud 225 litre barrels for 18 months. Released August 2019.