

ANNO



1700

# VERGELEGEN



## VERGELEGEN PREMIUM SHIRAZ 2018

### TASTING NOTES

Dark ruby with violets, spice, chocolate and black berry fruit on the nose. The palate shows a balanced acidity, with rich tannins and a long clean fruit dominated aftertaste.

The 2018 is an Estate wine, produced from own-grapes only. 2018 is a great year, making 2015, 2017 and 2018 a trio of superb vintages. Will reward further cellaring. Optimum drinking window 2023-2028. Total production 16 873 bottles.

### ORIGIN

The grapes were selected from Vergelegen's Rooiland vineyards, Blocks 6, 9 & 11 were chosen for their unique and moderate climate, 170 m above sea level and circa 10 km from the ocean. These particular vineyards have carefully defined irrigation and canopy management practices to ensure a balanced crop size.

To produce an elegant Shiraz, demonstrating a combination of restraint and complexity which best reflects the unique terroir of Vergelegen.

### VINIFICATION

The grapes were hand-picked from 13th to 20th March 2018 and transported in 10 kg lug boxes to the Winery and stored overnight in a refrigerated container at -10° C. The following day the grapes were hand sorted, de-stemmed and cold soaked at 8-10°C for 7 days before yeast inoculation. After alcoholic fermentation the wine was left for a further 35 days on the skins and then underwent 16 months oak maturation in second and third fill 225 litre barrels. Bottling took place on 12th September 2019. Released February 2021.

### COMPOSITION

Shiraz 100%

### ANALYSIS

Alcohol	14.66%
RS	3 g/l
TA	5.00 g/l
pH	3.59

### MATURATION

Drink now or enjoy over the next decade.