

ANNO



1700

VERGELEGEN



VERGELEGEN RESERVE CABERNET SAUVIGNON 2014

TASTING NOTES

The wine is complex, showing blackcurrants, spice, ripe plums and attractive wood aromas and flavours. It is full and rich with prominent tannins that bodes well for future ageing.

ORIGIN

The grapes were selected from Vergelegen's Rooiland and Stonepine vineyards. These vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils. Vines were planted 4000 to the hectare.

VINIFICATION

The Cabernet was fermented in open and closed tanks at high temperatures (28-32°C) and pumped over every 6 hours to maximize colour and tannin extraction. The wine spent 16 months in barrel; 40% new oak from coopers Taransaud, Darnajou and Sylvain. The wine was bottled on 4 December 2015.

COMPOSITION

Cabernet Sauvignon	86%
Merlot	10%
Cabernet Franc	4%

ANALYSIS

Alcohol	14,57%
RS	2,68 g/l
TA	5,36 g/l
pH	3,73

MATURATION

Accessible now but will reward further maturation in bottle.