

ANNO



1700

VERGELEGEN



VERGELEGEN RESERVE SHIRAZ 2016

TASTING NOTES

Stunningly ripe and concentrated berry fruit including ripe black cherry fruit, hints of liquorice, violets and spice. The flavours on the palate are intense and long lasting with soft tannins leading to a clean finish. Serve at 15-17°C – enjoy with venison and all barbequed and smoked meats.

ORIGIN

The grapes were all selected from Vergelegen's Rooiland vineyards, planted on the north to north-westerly slopes.

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 26°C followed by a 21 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 25% new French oak barrels for 15 months. Bottled 28 September 2017. Released September 2020.

COMPOSITION

Shiraz 100%

ANALYSIS

Alc	14.44
RS	2.67 g/l
TA	5.42 g/l
pH	3.61

MATURATION

Accessible now but will reward careful cellaring over the next 10 -15 years.