

ANNO



1700

VERGELEGEN



VERGELEGEN V 2013

TASTING NOTES

The 2013 V is a composed and elegant Cabernet dominated wine with supple tannins and a long aftertaste. The wine can be enjoyed on release but will most definitely improve over the next 20 years.

ORIGIN

The vineyard used for the production of the V is Stone Pine IV. This vineyard consists of two adjacent units on the west to northwest facing inland slopes of Schaapenberg. It is relatively sheltered from the prevailing breezes coming off False Bay and therefore enjoys a slightly warmer but still predominantly maritime climate. The two units are planted on Hutton and Glenrosa soils and are both well drained and slightly limiting on vigour, but still offer a good buffer capacity supporting the vines in adverse climatic conditions. This combination of soil, climate and site ensures full ripening of the fruit without excessively high sugar levels.

VINIFICATION

The grapes were hand-picked and fermented in closed tanks at temperatures of 25-28 °C. The young wine received a post fermentation maceration of 21 days, followed by malolactic fermentation in stainless steel. On completion of the malolactic fermentation the wine was racked into 100% new French oak. The V was matured in oak for 18 months, followed by 36 months in bottle. The wine was bottled on 30 October 2014. Released August 2019.

COMPOSITION

Cabernet Sauvignon	85%
Petit Verdot	5%
Merlot	5%
Cabernet Franc	5%

ANALYSIS

Alc	14.03%
RS	3.1 g/l
TA	5.3 g/l
pH	3.75

MATURATION

Enjoy over the next 20 years.