

ANNO  1700

# VERGELEGEN



## VERGELEGEN VINEYARD RANGE THE LAST WORD 2017 SV

### TASTING NOTES

A classical Cabernet at its best - bright ruby red, tightly packed fruit and firm tannins. Initially it appears leaner and more restrained with tighter mouth feel that evolves into an explosion of flavours. Serve and enjoy decanted at 15-17°C in Zalto or Riedel Bordeaux glasses.

### WINEMAKER'S COMMENTS

For the ideal wine pairing you don't have to look very far, almost any red meat, especially served rare to medium rare will be a winner. A butterflied leg of lamb or a lamb steak with rosemary is always going to be my favourite!

### ORIGIN

This is one of our oldest vineyards, planted in 1999, during the early days of the virus free project and has beautiful deep red soil with a very high clay content. The clay keeps the soil very cool in spring, resulting in later budding, flowering and finally harvesting. This vineyard is planted to one of the most classical cabernet clones, namely clone 46, which grows tiny, thick skinned berries with exceptional flavours and intense tannins. It is on the opposite side of our other single vineyard (SV) and is internally referred to as the Vergelegen "Left Bank" versus The First Thought that is planted along with Merlot and Cabernet Franc on our so-called "Right Bank"

### VINIFICATION

The grapes were harvested towards end of March with the same ripeness levels and analysis as The First Thought, the only difference being site. Winemaking techniques for the two wines were identical and the wine was also matured in 100% new Taransaud 225 litre barrels for 18 months.

### COMPOSITION

Cabernet Sauvignon 100%

### ANALYSIS

Alc	14.48%
RS	2.93 g/l
TA	5.9 g/l
pH	3.53

### MATURATION

After completion of malolactic fermentation the wine was matured in 100% new Taransaud 225 litre barrels for 18 months and bottled on 29 January 2019.