



VERGELEGEN DNA 2016

TASTING NOTES

Compote of berry fruit nicely rounded by chocolate and coffee notes. The tannin structure is round and soft with a lingering aftertaste. Enjoy with Karoo lamb rack, beef stews and pasta dishes.

WINEMAKERS NOTE

2016 is a fine and beautiful vintage that unfortunately will always suffer from the unwelcome comparison with the great 2015 vintage. The wine is silky smooth and elegant with a long aftertaste. Drink now and over the next 10-15 years.

ORIGIN

The grapes were all selected from Vergelegen's Kopland and Rooiland & Rondekop vineyards, planted on the north to north-westerly slopes. Row direction east to west.

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 25°C followed by a 42 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 100% new French oak barrels for 16 months.

COMPOSITION

Cabernet Franc	66%
Merlot	27%
Cabernet Sauvignon	7%

ANALYSIS

Alc	14,5
RS	2.66 g/l
TA	5.59 g/l
pH	3.60

MATURATION

Accessible now but will also reward further maturation in bottle. Released July 2021.