

ANNO



1700

# VERGELEGEN



## VERGELEGEN G.V.B RED BLEND 2015

### TASTING NOTES

2015, 2017 and 2018 are standout vintages over a 22 year career at Vergelegen. The wines are concentrated, without being over extracted, but elegant. The flavours are ripe but not jammy and sweet and the tannins are simply beautiful.

### ORIGIN

The grapes are always sourced from the Rondekop Vineyards grown at 200 – 220 meters above sea level. These vineyards are extremely wind exposed and this leads to thick skinned berries that deliver very concentrated juice.

### 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 35 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 60% new French oak barrels for 18 months.

### COMPOSITION

Cabernet Sauvignon	78%
Merlot	11%
Cabernet Franc	11%

### ANALYSIS

Alc	14,11%
RS	2.71 g/l
TA	5.41 g/l
pH	3.72

### MATURATION

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