

ANNO



1700

VERGELEGEN



VERGELEGEN RESERVE CABERNET SAUVIGNON 2015

TASTING NOTES

The wine is complex, showing blackcurrants, spice, ripe plums and attractive wood aromas and flavours. It is full and rich with soft and voluptuous tannins that bodes well for future ageing.

ORIGIN

The grapes for the Vergelegen Cabernet Sauvignon is always selected from the Stonepine, Rooiland and Olive vineyards. These vineyards are ALL 100 virus free and planted on our warmer and more sun exposed slopes. We select sites that will see at least 10-11 hours of sunshine during the growing season. This reduces the pyrazine levels in the grapes and coupled with our longer growing season of at least 125 days from flowering to picking herbal and unripe notes will be a thing of the past. These vineyards are all 15 years or older and now starting to reach their true potential.

VINIFICATION

The Cabernet was fermented in open/closed tanks at a constant temperature of 25°C and pumped over every 6 hours to maximize colour and tannin extraction. The wine had 16 months in barrel: 40% new oak from coopers Taransaud, Darnajou & Sylvain. The wine was bottled on 19th January 2017.

COMPOSITION

Cabernet Sauvignon	86%
Merlot	13%
Cabernet Franc	1%

ANALYSIS

Alcohol	14.73%
RS	2.31 g/l
TA	5.64 g/l
pH	3.65

MATURATION

Accessible now but will reward careful cellaring over the next 6 to 20 years.