

ANNO



1700

VERGELEGEN



VERGELEGEN RESERVE CABERNET SAUVIGNON 2016

TASTING NOTES

The wine is complex, showing blackcurrants, blackcurrant leaves blue berries, cigar box, pencil shavings and attractive wood aromas and flavours. It is full and rich with soft, fine grained tannins that bodes well for future ageing.

ORIGIN

The grapes were selected from Vergelegen's Rooiland and Stonepine vineyards. These vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils. Vines were planted 4000 to the hectare. These vineyards are all exposed to 11,5 hours of sunshine per day during the growing season.

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 18 months in barrel: 40% new oak from coopers Taransaud, Darnajou & Sylvain. The wine was bottled on 16 January 2018.

COMPOSITION

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|--------------------|------|
| Cabernet Sauvignon | 87 % |
| Petit Verdot | 9% |
| Cabernet Franc | 4% |

ANALYSIS

| | |
|---------|----------|
| Alcohol | 14,5% |
| RS | 3,26 g/l |
| TA | 5,34 g/l |
| pH | 3,75 |

MATURATION

Accessible now but will reward careful cellaring over the next six to 15 years.