

ANNO



1700

VERGELEGEN



VERGELEGEN RESERVE MERLOT 2016

TASTING NOTES

Ripe plum colour with a ruby rim. The nose shows ripe fruit flavours, black cherries, plum, spice and a touch of chocolate. The ripeness of the fruit is balanced by fresh fruit acidity and soft wood/fruit tannins. The aftertaste is long and lasting.

ORIGIN

The grapes were all selected from the Vergelegen vineyards; the Merlot from Rooiland (Oak leaf and Hutton soils), Saddle, Nursery & Stonepine (granites).

VINIFICATION

The fruit was picked at peak physiological ripeness to avoid the necessity of adding acid and prevent the extraction of hard tannins. Picking took place from 19 February to 3 March 2016. Fermentation took place at a consistent 25°C. The young wine was left to macerate on its skins for a further 7 weeks before pressing. Malolactic fermentation was induced in stainless steel tanks and was followed by maturation in 225L French oak barrels for 16 months before bottling on 25 January 2018.

COMPOSITION

Merlot	86%
Cabernet Franc	9%
Petit Verdot	5%

ANALYSIS

Alc	14.80
RS	3.23 g/l
TA	5.92 g/l
pH	3.53

MATURATION

Accessible now but will continue to improve over the next 20 years. Released December 2021.