

VERGELEGEN

Extraordinary by nature



GVB Red 2017

TASTE

The 2017 is a wine of distinction. The nose has expressions of red fruits, hints of grilled fennel and wafts of tobacco and cigar box which fill the glass. The palate has great texture and finesse and this vintage is offering great drinkability already. A wine of complexity.

BLEND

67% Cabernet Sauvignon
21% Merlot
12% Cabernet Franc

VINEYARDS

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.

SOILS

Predominantly Glenrosa (Lithic group) soil forms

VINIFICATION

Working with concentrated fruit from low-yielding vineyards (3- 4 tons/ha), care was taken not to produce over-extracted wines. The juice was fermented with local yeasts and macerated for 5 weeks. Maturation took place in 100% new 225l Sylvain and Taransaud French oak barrels with at least three rackings over a 24 month period.

PAIRINGS

Enjoy this Bordeaux style red with beef bourguignon or roasted venison.

AGING

Accessible now but will reward careful cellaring over the next 8 years.

TECH

Alcohol - 14.5% RS - 3.8 g/l PH - 3.42 TA - 6.3