

VERGELEGEN

Extraordinary by nature



Merlot Reserve 2017

TASTE

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.

BLEND

100% Merlot

VINEYARDS

Sourced from Vergelegen's Rooiland, Saddle, Nursery & Stonepine.

SOILS

Pinedene, Hutton & Clovelly soil forms (all Oxidic group)

VINIFICATION

Picked at peak physiological ripeness to avoid the necessity of adding acid and prevent the extraction of hard tannins. The young wine was left to macerate on its skins for a further 7 weeks before fermentation. Malolactic fermentation was induced in stainless steel tanks and was followed by maturation in 225L French oak barrels for 16 months before bottling.

PAIRINGS

Serve decanted with your favourite red meat, such as lamb cutlets or a fillet steak.

AGING

Drink now or over the next 10 - 12 years

TECH

Alcohol - 14.5% Residual Sugar - 2.1 g/l