



VERGELEGEN DNA 2017

TASTING NOTES

Compote of berry fruit nicely rounded by chocolate and coffee notes. The tannin structure is round and soft with a lingering aftertaste. Enjoy with Karoo lamb rack, beef stews and pasta dishes.

WINEMAKERS NOTE

The wine is silky smooth and elegant with a long aftertaste. Drink now and over the next 10 years.

ORIGIN

The grapes were all selected from Vergelegen's Stonepine, Rooiland & Rondekop vineyards, planted on the north to north-westerly slopes. Row direction east to west.

VINIFICATION

Grapes were hand-picked and de-stemmed but not crushed. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 168 hours. Fermentation took place at 25°C followed by a 42 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 100% new French oak barrels for 16 months.

COMPOSITION

Cabernet Franc	60%
Merlot	20%
Cabernet Sauvignon	20%

ANALYSIS

Alc	14.5 %
RS	2.95 g/l
TA	5.54 g/l
pH	3.47

MATURATION

Accessible now but will also reward further maturation in bottle.