

ANNO



1700

# VERGELEGEN



## VERGELEGEN G.V.B RED 2016

### TASTING NOTES

The 2016 comes right between two standout vintages in a career spanning nearly 30 years. Initially and especially after blending the 2015 wines and tasting the 2017's, I was left with a lot of doubt about 2016. To his credit, Michel Rolland, never had any doubt about them. The vintage was blended over two sessions, six months apart. The 2016's are all classic and elegant, more old world than new world. The wines are simply beautiful with lovely fine tannins, soft acidities and great typicity.

### ORIGIN

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.

### 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 30 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 50% new French oak barrels for 18 months.

### COMPOSITION

Cabernet Sauvignon	90%
Merlot	10%

### ANALYSIS

Alc	14,70 %
RS	3,59 g/l
TA	5,64 g/l
pH	3,68

### MATURATION

Accessible now but will reward careful cellaring over the next 10 - 15 years.