

ANNO



1700

VERGELEGEN



VERGELEGEN PREMIUM CABERNET SAUVIGNON MERLOT 2019

TASTING NOTES

Bright dark red. On the nose striking cassis underlined with cedar and a fresh ripe fruit character. On the palate the freshness carries through with a long-lasting aftertaste. Serve with barbecued meat, stews, pizza and pasta.

ORIGIN

Sourced from north and north-westerly vineyards at Vergelegen, Somerset West, where soil types of granite, Hutton and weathered shale dominate. The 2018/2019 growing saw the 5 year drought coming to an end. The 2019 harvest itself was warm, however, the nights were cool which is perfect for colour and flavour formation. Harvesting of the Merlot started end of February and was completed by 18th March. The harvest was completed by the end of March.

VINIFICATION

At Vergelegen all grapes are handpicked followed by storage in a refrigerated container at -10°C for 24 hours. The cool grapes (8-10°C) are then carefully sorted on combinations of vibrating tables and slow-moving conveyors, where between 1.5-3 tons are sorted per hour. The grapes are destemmed but not crushed and the grapes/must cold soaked for 7 days followed by a feral fermentation lasting 96 hours. Eventually, cultured yeast is added, and the juice fermented dry. The young red wine is now macerated on the skins for a further 32 days before going to barrel. The wine was bottled on the wine on 17 December 2019 after 18 months of barrel maturation- 20% new French oak.

COMPOSITION

Cabernet Sauvignon	63%
Merlot	24%
Cabernet Franc	9%
Malbec	2%
Petit Verdot	2%

ANALYSIS

Alc.	14.20%
RS	3.02 g/l
TA	5.57 g/l
pH	3.59

MATURATION

Drinking beautifully now but will improve even more in the bottle over the next 5-10 years.