

ANNO



1700

# VERGELEGEN



## VERGELEGEN RESERVE SHIRAZ 2018

### TASTING NOTES

Stunningly ripe and concentrated berry fruit including ripe black cherry fruit, hints of liquorice, violets and spice. The flavours on the palate are intense and long lasting with soft tannins leading to a clean finish.

### ORIGIN

The grapes were all selected from Vergelegen's Rooiland vineyards, planted on the north to north-westerly slopes and 100% virus free, including the world's oldest virus free vineyard that was planted in 1999.

### VINIFICATION

Grapes were hand-picked and de-stemmed, and circa 15% stems were added back to the fermentation vessels. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 24 hours. Fermentation took place at 26°C followed by a 21-day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 25% new French oak barrels for 15 months. The wine was bottled on the 13th of September 2019 after 16 months in the barrels.

### WINEMAKER'S COMMENT

The 2018 is the last of a trio of absolutely great vintages, the first being 2015. The wine is eminently drinkable but will most definitely benefit from further maturation. Serve with biltong as a snack or with stews, lamb shanks or ostrich neck potjie. Wine temperature should be 15-17°C.

### COMPOSITION

Shiraz 100%

### ANALYSIS

Alc	14.49
RS	3.03g/l
TA	4.9 g/l
pH	3.58

### MATURATION

Accessible now but will reward careful cellaring over the next 10 - 15 years. Released August 2022.