

ANNO  1700

VERGELEGEN

VERGELEGEN V 2016

TASTING NOTES

The nose is complex, showing blackcurrants, red cherries, cedar wood, lead pencil and cigar box aromas. These develop in the glass and are joined by raspberry, black cherry, spice and a hint of gaminess. On the palate the wine is concentrated but elegant, with fine-grained tannins. These tannins soften even further in the glass, resulting in a luxurious wine with a long aftertaste.

ORIGIN

The vineyard used for the production of the V is Stone Pine IV. This vineyard consists of two adjacent units on the west to northwest facing inland slopes of Schaapenberg. It is relatively sheltered from the prevailing breezes coming off False Bay and therefore enjoys a slightly warmer but still predominantly maritime climate. The two units are planted on Hutton and Glenrosa soils and are both well drained and slightly limiting on vigour, but still offer a good buffer capacity supporting the vines in adverse climatic conditions. This combination of soil, climate and site ensures full ripening of the fruit without excessively high sugar levels.

VINIFICATION

The grapes were hand-picked and fermented in closed tanks at temperatures of 25-28 °C. The young wine received a post fermentation maceration of 28 days, followed by malolactic fermentation in stainless steel. On completion of the malolactic fermentation the wine was racked into 100% new French oak. The Vergelegen V was matured for 18 months in 100% new French oak 225 litre barrel/barriques.

COMPOSITION

Cabernet Sauvignon
Merlot
Cabernet Franc

86%	Alc	15.0%
11%	RS	2.55 g/l
3%	TA	5.46 g/l as tartaric acid.
	pH	3.65

ANALYSIS

ORIGIN

Block size:	2.8 ha
Row Direction:	NNW-SSE
Elevation:	160 -205 m above sea level
Aspect:	West to Northwest
Mean ripening temperature:	21°-22° C
Distance from ocean:	8 Km
Ripening Sunshine:	12 hours per day
Age of soil:	40-50 million years

MATURATION

Enjoy over the next 20 years.

