

# VERGELEGEN

*Extraordinary by nature*

## Vergelegen V 2017

### TASTE

This wine is a classic expression of our estate. V displays dark blackberry, hints of 90% dark chocolate, cedar and spice. The well structure palate is rich and dense with tremendous volume to it with a vibrant finish. A wine worthy of aging.

### BLEND

86% Cabernet Sauvignon  
14% Merlot

### VINEYARDS

The vineyard used for the production of V is Stone Pine IV. This vineyard consists of 2 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.

### SOILS

Glenrosa (Lithic group) & Hutton (Oxidic group) soil forms

### VINIFICATION

The grapes are hand picked and fermented in closed tanks at temperatures of 28-30°C. The young wine receives a post fermentation maceration of 28 days, followed by malolactic fermentation in new French oak. The V is matured in oak for nearly 16 months, followed by 24 months in bottle before release.

### PAIRINGS

Serve with lamb shank, beef risotto or rib-eye steak.

### AGING

Enjoy over the next 20 years.

### TECH

Alcohol - 14.5% RS- 3.9 g/l PH - 3.42 TA - 6.4

