

VERGELEGEN

Extraordinary by nature



Vergelegen V 2018 - The Collector's Edition

TASTE

Now in its second vintage of just Cabernet Sauvignon and Merlot, the 2018 V is pure and fresh with notes of spice, dark chocolate and cedar wood. Although vibrant in youth, it will benefit from further bottle maturation.

BLEND

85% Cabernet Sauvignon
15% 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 barrels for 16 months, followed by 24 months in bottle before release.

PAIRINGS

Serve with roasted meats or decadent stews.

AGING

Enjoy over the next 20 years.

TECH

Alcohol - 14% RS- 2.9 g/l PH - 3.72 TA - 5.6