

VERGELEGEN

Extraordinary by nature



Cabernet Sauvignon Reserve 2017

TASTE

The wine is complex, showing blackcurrants, spice, ripe plums and attractive wood aromas and flavours. It is full and rich with prominent tannins that bodes well for future ageing.

BLEND

100% Cabernet Sauvignon

VINEYARDS

The grapes were selected from Vergelegen's Rooiland and Stonepine vineyards. These vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils.

SOILS

Granite, Hutton and Clovelly soils

VINIFICATION

The Cabernet was fermented in open/closed tanks (3,5 tons) at a constant temperature of 25°C and pumped over every 6 hours to maximize colour and tannin extraction. The wine had 16 months in barrel; 40% new oak from coopers Taransaud, Darnajou & Sylvain. The wine was bottled on 23rd January 2019.

PAIRINGS

Best served with fillet, rib eye or lamb grilled over the coals.

AGING

Accessible now but will reward careful cellaring over the next 8 years.

TECH

Alcohol - 14.5% RS - 3.26 g/l PH - 3.75 TA - 5.34