

# VERGELEGEN

*Extraordinary by nature*



## DNA 2017

### TASTE

Compote of berry fruit nicely rounded by chocolate and coffee notes. The tannin structure is round and soft with a lingering aftertaste.

### BLEND

60% Cabernet Franc, 20% Cabernet Sauvignon, 20% Merlot

### VINEYARDS

The grapes were all selected from Vergelegen's Stonepine, Rooiland & Rondekop vineyards, planted on the north to north-westerly slopes. Row direction east to west

### SOILS

Pinedene, Hutton & Clovelly soil forms (all Oxidic group)

### VINIFICATION

Grapes were hand-picked and de-stemmed but not crushed. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 168 hours. Fermentation took place at 25°C followed by a 42 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 100% new French oak barrels for 16 months.

### PAIRINGS

Serve with grilled meat or mildly spiced lamb curry.

### AGING

Drink now or over the next 5 years.

### TECH

Alcohol - 14.5% RS - 2.3g/l PH - 3.55 TA - 6