

VERGELEGEN

Extraordinary by nature



GVB Red 2018

TASTE

The nose has expressions of red berry fruits, hints of cedar wood and tobacco leaf. The palate has great texture and elegance. This wine will develop further in time.

BLEND

75% Cabernet Sauvignon, 16% Cabernet Franc, 6% Merlot and 3% Cabernet Franc

VINEYARDS

The grapes are always sourced from the Rondekop Vineyards grown at 200 – 220 meters above sea level. These vineyards are extremely wind exposed and this leads to thick skinned berries that deliver very concentrated juice.

SOILS

Predominantly Glenrosa (Lithic group) soil forms

VINIFICATION

Working with concentrated fruit from low-yielding vineyards (3- 4 tons/ha), care was taken not to produce over-extracted wines. The juice was fermented with local yeasts and macerated for 5 weeks. Maturation took place in 100% new 225l Sylvain and Taransaud French oak barrels with at least three rackings over a 24 month period.

PAIRINGS

Enjoy this wine with roast duck, lightly grilled steak or stews.

AGING

Cellar for up to 8 years.

TECH

Alcohol - 14% RS - 2.9 g/l PH - 3.7 TA - 5.7