

# VERGELEGEN

*Extraordinary by nature*



## GVB Red 2019

### TASTE

The nose has expressions of red berry fruits, hints of cedar wood and tobacco leaf. The palate has great texture and elegance with a plush finish and fruit forward finish.

### BLEND

71% Cabernet Sauvignon, 13% Cabernet Franc, 9% Merlot and 7% Malbec

### 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 - 4.2 g/l PH - 3.68 TA - 5.8