

VERGELEGEN

Extraordinary by nature



Merlot Reserve 2018

TASTE

Ripe plum colour with a ruby rim. The nose shows flavours of plum, dark chocolate and nutmeg notes. The ripeness of the fruit is balanced by fresh fruit acidity and soft tannins.

BLEND

100% Merlot

VINEYARDS

Sourced from Vergelegen's Rooiland, Saddle, Nursery & Stonepine.

SOILS

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

VINIFICATION

Picked at peak physiological ripeness to avoid the necessity of adding acid and prevent the extraction of hard tannins. The young wine was left to macerate on its skins for a further 7 weeks before fermentation. Malolactic fermentation was induced in stainless steel tanks and was followed by maturation in 225L French oak barrels for 16 months before bottling.

PAIRINGS

Serve with tomato based dishes like pizza, stews or soup.

AGING

Drink now or over the next 10 - 12 years

TECH

Alcohol - 14.5% RS - 3.0/l PH - 3.57 TA - 5.8