

VERGELEGEN

Extraordinary by nature

Estate Red 2023

This bottle contains more than wine. It is a journey through time; through great exploration and innovation, rich heritage and distinct refinement.

Vergelegen, meaning 'situated far away' is 'here and now' embracing the rhythm of nature.

TASTE

This cuvée is beautifully poised and elegant, with a strong underlying structure and aromas of cassis, red berries, liquorice, and five spice. The palate shows remarkable density, with notes of coffee bean, cedarwood, and a core of black cherry, plum, and cassis fruit. Sculpted tannins provide a refined finish, adding depth and complexity.

VINEYARDS

Sourced from all our red vineyard sites on the property – a true expression of Vergelegen's brilliant vineyards.

HARVEST

Wine lovers can look forward to excellent wines from the smaller, cooler 2023 harvest. The cooler ripening period ensured high quality in early cultivars, while late cultivars faced challenges from rain and cold. However, good management practices and exceptional sites have produced high quality grapes.

WINEMAKING

The grapes were harvested at optimal ripeness for each cultivar. They underwent varied fermentation techniques and timings in stainless steel tanks according to each cultivar's characteristics. This was followed by maturation in combinations of barrel size and oak type (including the length of time spent in oak) after which the alchemic process of blending took place.

AGING POTENTIAL

Age for 10 – 15 years (if you have the patience)!

BLEND

41% Cabernet Sauvignon
39% Merlot
10% Cabernet Franc
5% Malbec
5% Petit Verdot

ANALYSIS

Alcohol - 14%
RS - 1.9 g/l
PH - 3.54
TA - 5.64 g/l

WINE OF ORIGIN

Stellenbosch

FOOD PAIRING

Enjoy this powerful red with lamb or grilled fillet.

