

VERGELEGEN

Extraordinary by nature

Mill Race Red 2022

Succulent berry notes and fine tannins.

TASTE

An opulent red blend that delights with lashings of red berries and dark chocolate shavings. The texture is velvety with a plush finish.

VINEYARDS

Sourced from north and north-westerly vineyards at Vergelegen, where soil types of granite, Hutton and weathered shale dominate.

WINEMAKING

Grapes from various vineyards were hand-picked and sorted. The grapes were then fermented in stainless steel tanks of various sizes, using a combination of different yeasts according to the varietals and soil types. Post-fermentation, according to the cultivar, we used various extended skin contact treatment. Post-skin contact, malolactic fermentation was completed in stainless steel tanks, and the wine was then taken to barrel. We used 15% new French oak of various sizes, where the wine was matured for 12 months then blended and bottled.

AGING POTENTIAL

Drinking beautifully now and will improve even more in time.

BLEND

41% Merlot
34% Cabernet Sauvignon
12% Syrah
12% Cabernet Franc
1% Petit Verdot

ANALYSIS

Alcohol - 14.5%
RS - 2.6g/l
PH - 3.49
TA - 5.4 g/l

WINE OF ORIGIN

Stellenbosch

FOOD PAIRING

Best paired with a bowl of creamy risotto or peppery grilled fillet.



Vegan friendly.

