

# VERGELEGEN

*Extraordinary by nature*

## Cabernet Sauvignon Reserve 2023

### TASTE

Supremely elegant red, all detail, layers and nuances, with violet and fynbos aromas, notes of toast, five spice and blueberry fruit. Scented, granitic and polished, with perfumed 30% new wood and layers of cassis, fennel and bramble framed by stylish tannins.

### VINEYARDS

Cabernet vineyards are the most prolific on the farm and range in altitude. We have various sites and soil types on the farm and we are working on expressing the Hutton and Oakleaf soils in the wine.

### HARVEST

Wine lovers from all over the world can look forward to excellent wines from a much cooler and smaller 2023 harvest. A cooler ripening period ensured high quality wine with early cultivars. Late cultivars have been more challenging due the rains and cold conditions. This led to a very prolonged Cabernet harvest, but good management practices and exceptional site produce high quality grapes.

### WINEMAKING

Grapes from various blocks were hand-picked and sorted before settling in stainless steel or wooden fermentation tanks. Different yeasts were used to work on both aromatic profiles and structural components. Various pump-over techniques were applied, including both open and closed pump-overs at different intervals. The Cabernet spent 3 weeks on its skins, post-fermentation, after which it was taken to 225l and 300l barrels (first, second and third fill) for 12 months.

### AGING POTENTIAL

This wine can age further for 10 years from vintage.

### BLEND

100% Cabernet Sauvignon

### WINE OF ORIGIN

Stellenbosch

### ANALYSIS

Alcohol - 14%

RS - 1.8 g/l

PH - 3.67

TA - 5.01 g/l

### FOOD PAIRING

Best served with fillet, rib eye or lamb grilled over the coals.

