

VERGELEGEN

Extraordinary by nature

Merlot Reserve 2023

TASTE

Dark chocolate, graphite and pencil shaving aromas and a palate of mint, basil, plum, black cherry, bramble and cassis framed by sculpted tannins and refreshing minerality. A wine that ages well.

VINEYARDS

Sourced from north and north-westerly vineyards where the slope has flattened somewhat leading to a higher clay content in the soil. This gives the Merlot greater buffering capacity against stressful conditions.

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

The grapes were hand-picked and sorted, transferred to stainless steel tanks, and cold-soaked for 2 days for soft extraction. They were inoculated with 3 yeast strains. A combination of pump-overs was used for extraction (closed and open). Depending on the extraction site, pump overs were stopped at various times during the ferment. The wine was left in contact with the skins post-ferment for delicate tannin manipulation. Malolactic fermentation took place in stainless steel after which the wines went to barrel – a combination of 225l and 300l barrels for 12 months of ageing before blending and bottling.

AGING POTENTIAL

This wine can age for 7 - 8 years from vintage.

BLEND

100% Merlot

ANALYSIS

Alcohol - 14.5%
RS - 3.69 g/l
PH - 3.45
TA - 5.62 g/l

WINE OF ORIGIN

Stellenbosch

FOOD PAIRING

Serve decanted with your favourite red meat, such as lamb cutlets or a fillet steak.

