

VERGELEGEN

Extraordinary by nature

Vergelegen V 2022

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.

VINEYARDS

Cabernet vineyards are the most prolific on the farm, ranging in altitude across various sites and soil types. Sheltered from the prevailing breezes of False Bay, they experience a slightly warmer, predominantly maritime climate. Planted on well-drained Pinedene and Glenrosa soils, the vines thrive in conditions that limit vigour while providing good resilience in adverse climates. This combination ensures full fruit ripening without excessive sugar levels.

VINEYARD BLOCKS

Rooiland, Stonepine and Rondekop Cabernet Vineyards are on Pinedene and Glenrosa soils. The clones are 169B and C46, the latter making up the majority. The rootstocks are 101-14 and R110. They are trellised VSP. Average age of vineyard is 21 years harvesting approx. 5.71 tons/ha.

The Petit Verdot vineyard is planted on Clovelly soil and is clone PR400 D on 101-14 rootstock. It is 16 years of age and is trellised harvesting approx. 4.87 tons/ha. The Merlot is from two vineyards planted on Glenrosa soil. There are two clones, both of which are planted on R 110 rootstock, the clones are MO 348A and MO 192. They are trellised, VSP and the average age is 16 years harvesting approx. 8.25 tons/ha. The Cabernet Franc is on deep red Hutton soils. It is clone CF 1B on R 110 rootstock. Vps trellised and 16 years of age harvesting approx. 6.9 tons/ha.

2022 VINTAGE CONDITIONS

Post '21 harvest was cool and dry. Ideal winter conditions that supplemented water reserves as well as giving the required cold units, this all contributed to even growth and provided an excellent foundation for the 2022 crop. Bud break was 7 – 10 days later than usual and was even. Early spring was cool and dry, but wetter later on. Therefore, late cultivars such as Cabernet Sauvignon battled with flowering. Unusual rain in summer lead to big canopies and more growth which required management at additional costs. This caused humidity which increased disease pressure and weeds. Due to cool conditions the phenological ripening was 10 day later. From January, extreme heat shocked the vineyards so ripening was slow despite the hot and dry period. Harvest was 10 days later. Excellent extract for colour and flavours were seen. Judging by the quality of the wines this is another classic Stellenbosch vintage.

PRODUCTION

Hand sorted and destemmed into fermenters. A portion of the Merlot was fermented in new wooden barrels which had their heads removed. On the fermentation tanks a combination of open and closed pump overs happened where the fermentation was running using a varied selection of yeasts to optimize expression of site. The fermentations were run at 24,5 – 28 C depending on batch. An average of 3 weeks post fermentation skin contact was given and malolactic fermentation happened in tank. A selection of the highest quality coopers were used for barrel ageing in French oak which took place for 18 months. The blending took place after 12 months ageing and then was returned to barrel as a unit to knit together. We bottled on 17 March 2023. V 2022 Production: 1155 x 12 cases.

BLEND

60% Cabernet Sauvignon
15% Petit Verdot
13% Merlot
12% Cabernet Franc

ANALYSIS

Alcohol - 14.5%
RS - 2.4 g/l
PH - 3.57
TA - 5.6 g/l

FOOD PAIRING

Serve with roasted lamb shank, succulent rib-eye steak or a hearty hunter's stew.

