

# VERGELEGEN

*Extraordinary by nature*

## Vergelegen V 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

With its deep ruby colour and complex aroma, this wine exudes sophistication and refinement. Crafted from carefully selected Cabernet grapes grown on the estate, it serves as a testament to Vergelegen's commitment to crafting world-class wines.

### VINEYARDS

Cabernet vineyards are the most prolific on the farm and range in altitude. We have various sites and soil types. The blocks are relatively sheltered from the prevailing breezes off False Bay and therefore enjoy a slightly warmer, but still predominantly maritime climate. The vineyards are planted on Pinedene and Glenrosa soils and are both well-drained and slightly limiting on vigour, but still offer good buffer capacity to support the vines in adverse climatic conditions. This combination of soil, climate and site ensures full ripening of the fruit without excessively high sugar levels.

### WINEMAKING

The grapes were hand-picked and fermented in closed tanks at temperatures of 25°-28°C. The young wine received a post-fermentation maceration of 48 days, followed by malolactic fermentation in stainless steel. After the malolactic fermentation the wine was racked to French oak for 18 months.

### BLEND

100% Cabernet Sauvignon

### ANALYSIS

Alcohol - 14%  
RS - 1.4 g/l  
PH - 3.57  
TA - 5.5 g/l

### WINE OF ORIGIN

Stellenbosch

### FOOD PAIRING

Serve with lamb shank, beef risotto or rib-eye steak.

