

VERGELEGEN

Extraordinary by nature



DNA 2020

TASTE

Typical Cabernet Franc flavours on the nose and palate - cassis, violets and tobacco nicely rounded by chocolate and coffee notes. The tannin structure is soft with a lingering aftertaste.

BLEND

71% Cabernet Franc
29% Merlot

VINEYARDS

The grapes were all selected from Vergelegen's Stonepine, Rooiland & Rondekop vineyards, planted on the north to north-westerly slopes. Row direction east to west.

SOILS

Pinedene, Hutton & Clovelly soil forms (all Oxidic group).

VINIFICATION

Grapes were hand-picked and de-stemmed but not crushed. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 168 hours. Fermentation took place at 25°C followed by a 42 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into French oak barrels for 16 months.

PAIRINGS

Serve with grilled meat or mildly spiced curries.

AGING

Drink now or over the next 5 years.

TECH

Alcohol - 14% RS - 3.0g/l PH - 3.51 TA - 5.93