

VERGELEGEN

Extraordinary by nature

Mill Race Red 2023

Succulent berry notes and fine tannins.

TASTE

From diverse sites on the Vergelegen slopes, this wine offers aromas of cut grass, cedarwood, and dark chocolate, with structured tannins and flavors of mint, cassis, and blackcurrant, all framed by oak.

VINEYARDS

Sourced from north and north-westerly vineyards at Vergelegen, where soil types of granite, Hutton and weathered shale dominate.

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, but good management practices and exceptional site produce high quality grapes.

WINEMAKING

Grapes from various vineyards were hand-picked, sorted, and fermented in stainless steel tanks with selected yeasts. After fermentation, extended skin contact and malolactic fermentation took place in steel tanks before the wine was matured for 12 months in 15% new French oak. It was then blended and bottled.

AGING POTENTIAL

Drinking beautifully now and will improve even more in time.

BLEND

35% Cabernet Sauvignon
33% Merlot
16% Cabernet Franc
7% Malbec
5% Petit Verdot
4% Syrah

ANALYSIS

Alcohol - 14%
RS - 1.9g/l
PH - 3.56
TA - 5.7g/l

WINE OF ORIGIN

Stellenbosch

FOOD PAIRING

Best paired with a bowl of creamy risotto or peppery grilled fillet.



Vegan friendly.

