

## Vergelegen Mill Race 2003

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Old Mutual Trophy Wine Show 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"

Attractive dark ruby. The nose shows ripe berry, plum, chocolate and coffee flavours. There is also a hint of mint, spice and pencil shavings. The tannins are fine grained with great fruit-wood integration.

Ideal with pasta, pizza, stews and premium red meat cuts.

**variety** : Merlot | 60% Merlot, 35% Cabernet Sauvignon, 5% Cabernet Franc

**winery** : Vergelegen Wines

**winemaker** : Andre van Rensburg

**wine of origin** : Coastal

**analysis** : alc : 14.5 % vol rs : 3.3 g/l pH : 3.33 ta : 6.7 g/l

**type** : Red **style** : Dry **wooded**

**pack** : Bottle

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Old Mutual Trophy Wine Show 2006 - Bronze (75/100)

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"

**ageing** : Drinking well now but will improve with further maturation for 4-6 years.

**in the vineyard** : Sourced from north and north-westerly vineyards at Vergelegen, Somerset West. Dominating soil types are decomposed granite, Hutton and weathered shale.

**about the harvest**: The grapes were harvested into 500kg bins and then de-stemmed and crushed.

**in the cellar** : Fermentation took place at temperatures of 30°C for the Cabernet Sauvignon and 26°C - 28°C for the Merlot and Cabernet Franc. The young wine was then macerated on the skins for a further three weeks. Pressing was very light and the wine was run into small 225 litre French oak barrels for Malolactic fermentation. The wine was matured for 18 months in wood, followed by an egg white fining and bottling.



### Vergelegen Wines

Helderberg

021 847 2100

[www.vergelegen.co.za](http://www.vergelegen.co.za)