

Vergelegen Shiraz 2004

2007 Decanter World Wine Awards â€” Silver Medal

Dark ruby with violets, spice, chocolate, black and red berry fruit on the nose. Elegant on the palate. The tannins are ripe and soft and the wine has a long clean aftertaste.

variety : Shiraz | 100% Shiraz

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.4 g/l pH : 3.46 ta : 5.3 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

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ageing : Drink now or enjoy over the next decade.

in the vineyard : The grapes were selected from Vergelegenâ€™s own 1 ha Shiraz vineyard. The vineyard is situated on Rooiland, which is cooler than our Stonepine vineyards. This small block is intensely manipulated to simulate optimal growing conditions. With the aid of neutron moisture probes, stress conditions are avoided. This is manifested in the quality of the grapes.

To show that South Africa and in particular Vergelegen is capable of producing elegant Shiraz that can compete with some of the best in the world.

about the harvest: The grapes were hand-picked and transported in 500kg bins to the Vergelegen winery. Care is taken to ensure that no over ripe or damaged fruit is used in the winemaking process.

in the cellar : All the grapes were crushed and destemmed. The Shiraz must was then inoculated with Rhone yeast, D254. Fermentation took 5 days and was conducted at a temperature of 30Â°C in closed vessels. This was followed by a further 14 days maceration on the skins. Pressing was very gentle and the young wine was matured for 14 months in 30% new French oak and the balance in second and third fill French oak.



Vergelegen Wines

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