

Vergelegen Cabernet Sauvignon 2004

Veritas 2004 - Silver

2007 Concours Mondial de Bruxelles â€” Silver Medal

The wine is complex, showing black currants, spice, ripe plums and attractive wood aromas and flavours. It is full with firm, ripe tannins leading to a lingering aftertaste.

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 7% Merlot, 8% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.50 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

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International Wine and Spirit Competition (IWSC) 2006 - Gold

Swiss International Air Lines Wine Awards 2006 â€” Seal of Approval

SAA inflight 2006 - First Class

ageing : Accessible now but will reward careful cellaring over the next 6-10 years

in the vineyard : The grapes were all selected from Vergelegenâ€™s Stonepine, Rondekop, Mondavi and Kopland Vineyards as well as the newer Rooiland. These vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils. Planting density is 4000 / ha. Average yield was 4 tons per hectare. The preferred Cabernet clone is 46, for Merlot, we used the Italian clones 12 & 192 as well as the French clones 181 & 3.

in the cellar : The Cabernets were fermented in open tanks at high temperatures (28-32Â°C) and punched down every 3-4 hours in order to maximise colour and tannin extraction. The alcoholic fermentation was followed by a post fermentation Maceration of 21 days. The wine was raked every 3-4 months and was matured in 225litre barrels for 2 years.



Vergelegen Wines

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