

Vergelegen Merlot 2004

Veritas 2004 - Silver

Ripe plum with ruby rim. The nose shows ripe fruit flavours, spice and a touch of chocolate. The ripeness of the fruit is balanced by a fresh fruit acid and soft wood/fruit tannins. The aftertaste is long and lasting.

variety : Merlot | 85% Merlot, 15% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.48 ta : 6.3 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

Veritas 2004 - Silver

ageing : Accessible after one-year bottle maturation but will last at least 6-8 years.

in the vineyard : All the grapes sourced from Vergelegen from our Kopland, Stonepine, Korhaan and lower Schaaapenberg vineyards. Two clones were used, a French Bordeaux clone and the Italian clone. Merlot is planted on north to northwesterly slopes but Korhaan and lower Schaaapenberg are cooler sea facing vineyards. The vineyards are all dry land, but are carefully monitored to avoid stress.

about the harvest: The fruit is picked at peak physiological ripeness to avoid adding acid or extracting hard tannins.

in the cellar : Fermentation took place at 28°C and lasted seven days. The wine was then left to macerate for two weeks before being run off into barrels for malolactic fermentation. It was raked four times to encourage tannin evolution and then matured for twenty months in small French oak barrels, only 50% of which were new.



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za