

Vergelegen V 2001

Crafted to grab attention of US cult-wine fans (& influential US critic Robert Parker); dramatically different to "terroir-driven" style. Retasted 01 not for the oak-averse: luxurious black plum/cassis lashed with wood (21 mths new); behind the pyrotechnics, densely layered fruit is waiting to unfold over the next 5-10 yrs.

variety : Cabernet Sauvignon | 91% Cabernet Sauvignon, 9% Merlot, 1% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.7 g/l pH : 3.6 ta : 5.1 g/l

type : Red wooded

John Platter Guide 2005 - 5 Stars

Selection Mondiales des Vins 2004 - Grand Jury Prize for South Africa

in the vineyard : Grapes selected from Vergelegen's Stonepine and Rondekop vineyards. Planted in 1989, they are north, north-west facing with decomposed granite, Hutton and Clovelly soils. The Cabernet Sauvignon clone is CS46a, a classic French clone.

in the cellar : The Cabernets were fermented in open tanks at high temperatures (28-32°C) and punched down every 3-4 hours to maximise colour and tannin extraction. The Merlot was fermented at 28°C with regular pump overs. The new wine received a post fermentation maceration of 30 days before being run off into 100% new barriques for malolactic fermentation. The wine was then transferred to 100% new extra tight grain Sylvain barriques, medium toast with thin staves (22mm) for 18 months. The wine received four rackings in the first year and an egg white fining and coarse filtration before bottling.

Vergelegen Wines

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