

Vergelegen V 2003

2007 Old Mutual Trophy Wine Show - Bronze Medal (70/100)

The nose is complex, showing blackcurrants, cedar wood, lead pencil and cigar box aromas. These develop in the glass and are joined by raspberry, black cherry, spice and a hint of gaminess. On the palate the wine is concentrated but elegant, with fine-grained tannins. These tannins soften even further in the glass, resulting in a luxurious wine with a long aftertaste.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 7% Merlot, 3% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.52 ta : 6.3 g/l

type : Red wooded

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ageing : Enjoy for the next decade.

in the vineyard : Grapes selected from Vergelegen's Stonepine, Rondekop, Mondavi and Koplant vineyards. These vineyards are all north, north-west-facing, with granitic, Hutton and Clovelly soils.

in the cellar : The Cabernet Sauvignon was fermented in open tanks at high temperatures (28-32°C) and punched down every three to four hours to maximize colour and tannin extraction. The merlot was fermented at 28°C with regular pump-overs. The new wine was given 30 days of post-fermentation maceration before being run off into 100% new barriques for malolactic fermentation. The wine was then transferred to 100% new tight-grained, medium-toast Sylvain French oak barrels 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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