

Vergelegen Cabernet Sauvignon 2003

International Wine and Spirit Competition (IWSC) 2006 - Gold
Swiss International Air Lines Wine Awards 2006 "Seal of Approval"
SAA inflight 2006 - First Class

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

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

winery :

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.63 ta : 6.3 g/l

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

pack : Bottle

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

in the vineyard : The grapes were all selected from Vergelegen's Stonepine, Rondekop, Mondavi and Koplant 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 (28-32°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 racked every 3-4 months and was matured in 225litre barrels for 2 years.