

Vergelegen Cabernet Sauvignon 2004

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 :

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



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

in the vineyard : The vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils. Planting density is 4000/ha. The preferred Cabernet clone is 46, for Merlot, we used the Italian clones 12 & 192 as well as the French clones 181 & 3.

about the harvest: The grapes were all selected from Vergelegen's Stonepine, Rondekop, Rooiland and Koplant Vineyards. Average yield was 4 tons/hectare.

in the cellar : The Cabernets were fermented in open tanks at high temperatures (28Å° - 32Å° 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 225 litre barrels for 2 years.