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# Vergelegen 2002

**Old Mutual Trophy Wine Show 2006 - Bronze**
**Swiss International Air Lines Wine Awards 2006 - Seal of Approval**
The wine shows a rich ruby colour with almost an opaque center. Cassis, pencil lead, spice and red berries, abound on the nose. Matured in new French oak for 19 months the fruit, tannin structure and fine acidity indicate a wine of balance and finesse reflective of the Vergelegen terroir.

**variety :** Cabernet Sauvignon | 46% Cabernet Sauvignon, 29% Merlot, 25% Cabernet Franc
**winery :**
**winemaker :** Andre van Rensburg
**wine of origin :** Coastal
**analysis :** **alc :** 14.5 % vol **rs :** 3.6 g/l **pH :** 3.56 **ta :** 6.4 g/l
**type :** Red **style :** Dry **wooded**
**pack :** Bottle

Old Mutual Trophy Wine Show 2006 - Bronze (75/100)
Swiss International Air Lines Wine Awards 2006 - Seal of Approval
Fairbairn Capital Trophy Wine Show - Bronze

**ageing :** Enjoy now but it will improve in the bottle for at least 10 years.

**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 and Merlot is from a Italian clone, Merlot12, grafted on Richter 110 rootstock. The grapes were harvested in the first week of March with an average yield of 3.5 tons per hectare.

**in the cellar :** Working with concentrated fruit from low yielding vineyards (3 - 4 ton / ha), one has to be very careful not to produce over extracted wines. The juice is fermented with local yeasts and macerated for a further 3 - 4 weeks. Maturation took place in 100% new 225 litre Sylvain barrels with at least 5 rackings over a 19-month period.