

Vergelegen 2003

2008 Old Mutual Trophy Awards - Bronze Medal (71/100)

The wine shows a rich ruby colour with an almost opaque centre. Cassis, pencil lead, spice and red berries abound on the nose. The delicate fruit, tannin structure and fine acidity indicate a wine of balance and finesse reflective of the Vergelegen terroir.

variety : Cabernet Sauvignon | 76% Cabernet Sauvignon, 16 % Merlot, 8% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.50 % vol rs : 3.8 g/l pH : 3.48 ta : 6.7 g/l

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

pack : Bottle **closure :** Cork

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

in the vineyard : The vineyards are dry-land with a planting density of 4000 vines to the hectare on granitic soils with a deep clay/pebble base offering excellent water retention. Planted at 280-300 m above sea level, the vines are cooled by moderate sea breezes every afternoon, allowing for a longer growing season.

about the harvest: Only the Rondekop vineyards are used for the production of the Vergelegen.

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 4 rackings over a 20-month period.



Vergelegen Wines

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