

Vergelegen Merlot 2005

Ripe plum with ruby rim. The nose shows ripe fruit flavours, spice and a touch of chocolate. The ripeness of the fruit is balanced by a fresh fruit acid and soft wood/fruit tannins. The aftertaste is long and lasting.

variety : Merlot | 85% Merlot 15% Cabernet Franc
winery : Vergelegen Wines
winemaker : Andre van Rensburg
wine of origin : Coastal
analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.48 ta : 6.3 g/l
type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**
pack : Bottle **closure** : Cork

ageing : Accessible after one-year bottle maturation but will last at least 6 - 8 years.

in the vineyard : All the grapes sourced from Vergelegen from our Kopland, Stonepine, Korhaan and lower Schaapenberg vineyards. Two clones were used, a French Bordeaux clone and the Italian clone. Merlot is planted on north to northwesterly slopes but Korhaan and lower Schaapenberg are cooler sea facing vineyards. The vineyards are all dry land, but are carefully monitored to avoid stress.

about the harvest: The fruit is picked at peak physiological ripeness to avoid adding acid or extracting hard tannins.

in the cellar : Fermentation took place at 28°C and lasted seven days. The wine was then left to macerate for two weeks before being run off into barrels for malolactic fermentation. It was racked four times to encourage tannin evolution and then matured for twenty months in small French oak barrels, only 50% of which were new.



Vergelegen Wines

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