

Vergelegen Cabernet Sauvignon 2005

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 | 91% Cabernet Sauvignon, 4.5% Merlot, 4.5% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis: alc : 14.5 % vol rs : 3.4 g/l pH : 3.5 ta : 6.2 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Accessible now but will reward careful cellaring over the next six to ten years.

in the vineyard : The grapes were chosen from Vergelegen's Stonepine, Rondekop, Rooiland and Kopland Vineyards. These vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils. Vines were planted 4000 to the hectare. The preferred Cabernet clone was 46, while for the Merlot the Italian clones 12 and 192, as well as the French clones 181 and 3 were used. The average yield was 4 tons per hectare.

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 post fermentation maceration of 21 days. The wine was racked every 3-4 months and was matured in 225 litre barrels for 2 years.



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za