

Vergelegen Cabernet Sauvignon / Merlot 2007

Dark plum with a ripe nose of blackcurrant, blackberry, cedarwood, coffee and spice. The tannins are soft and ripe and the aftertaste full and long.

Ideal with pasta, pizza, stews and premium red meat cuts. Serve between 16.5° to 17.5° C

variety : Cabernet Sauvignon | 58% Cabernet Sauvignon, 23% Merlot, 14% Cabernet Franc, 5% Petit Verdot

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Somerset West

analysis : alc : 13.88 % vol rs : 3.1 g/l pH : 3.64 ta : 5.1 g/l

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

pack : Bottle **closure :** Cork

ageing : Drinking well now but will improve with keeping for a further 4 - 6 years. Serve between 16.5° to 17.5° C

in the vineyard : Sourced from north and north-westerly vineyards at Vergelegen, Somerset West, where soil types of granite, Hutton and weathered shale dominate. The 2006/2007 growing season was long and mild, leading to perfect physiological and even ripeness, allowing for harvesting at potentially lower alcohol levels.

about the harvest: Grapes were hand-picked and cooled in refrigerated containers overnight to 8° - 10° C.

in the cellar : Hand-sorting on vibrating conveyors followed destemming.

The sorted grapes were left to cold soak in fermentation tanks at 8° C for 10 days. A natural fermentation developed as the temperature slowly increased to 18° C. After 2 - 3 days of natural fermentation, a pure cultured yeast was added and the temperature increased to 25° - 30° C, critical for optimum colour and tannin extraction.

After completion of the alcoholic fermentation the young wine was left for a further 7 weeks on the skins. This maceration process leads to softer tannins, increased complexity and colour stability. The wine was matured in 20% new French barriques for 16 months before bottling on 12 August 2008.



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za