

Vergelegen Premium Cabernet Sauvignon / Merlot 2008

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.

variety : Cabernet Sauvignon | 45% Cabernet Sauvignon, 37% Merlot, 18% Cabernet Franc

winery : Vergelegen Wines

winemaker : _

wine of origin :

analysis: alc : 14.0 % vol rs : 3.1 g/l pH : 3.65 ta : 5.3 g/l

type : Red

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 2007/ 2008 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 11 -27 August 2009.



Vergelegen Wines

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