

Vergelegen Merlot Reserve 2007

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

variety : Merlot | 88% Merlot, 6% Cabernet Franc, 6% Petit Verdot

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 2.3 g/l pH : 3.56 ta : 5.3 g/l

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

pack : Bottle **closure** : Cork

ageing : Accessible after one year in the bottle but will improve in bottle for at least 6-8 years.

in the vineyard : The grapes were all selected from the Vergelegen vineyards; the Merlot from Rooiland, the Petit Verdot from Dorsland and the Cabernet Franc from Kopland.

about the harvest: The fruit was picked at peak physiological ripeness to avoid the necessity of adding acid and prevent the extraction of hard tannins. Picking took place from 13 March to 4 April 2007. The grape juice was inoculated with 2 yeast strains, D21 and D254.

in the cellar : Fermentation took place at a consistent 25°C. The young wine was left to macerate on its skins for a further 7 weeks before pressing. Malolactic fermentation was induced in stainless steel tanks and was followed by maturation in 225l French oak barrels for 16 months. The wine was bottled from 3-6 October 2008. Total production came down to 29 000 cork stoppered single bottles, 880 Stelvin closed bottles and 217 magnums.



Vergelegen Wines

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