

Vergelegen V 2006

The nose is complex, showing blackcurrants, cedar wood, lead pencil and cigar box aromas. These develop in the glass and are joined by raspberry, black cherry, spice and a hint of gaminess. On the palate the wine is concentrated but elegant, with fine-grained tannins. These tannins soften even further in the glass, resulting in a luxurious wine with a long aftertaste.

variety : Cabernet Sauvignon | 90% Cabernet Sauvignon, 5% Merlot, 5% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.25 % vol rs : 2.9 g/l pH : 3.44 ta : 6.2 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy over the next decade.

in the vineyard : The vineyard used for the production of the V is Stone Pine IV. This vineyard consists of 2 adjacent units on the west to northwest facing inland slopes of Schaapenberg. It is relatively sheltered from the prevailing breezes coming off False Bay and therefore enjoys a slightly warmer but still predominantly maritime climate. The 2 units are planted on Hutton and Glenrosa soils and are both well drained and slightly limiting on vigour, but still offer a good buffer capacity supporting the vines in adverse climatic conditions. This combination of soil, climate and site ensures full ripening of the fruit without excessively high sugar levels.

Block size: 2.8 ha

Row Direction: NNW-SSE

Elevation: 160 -205 m above sea level

Aspect: West to Northwest

Mean ripening temperature: 21°-22° C

Distance from ocean: 8 Km

Ripening Sunshine: 12 hours per day

Age of soil: 40-50 million years

about the harvest: The grapes are hand picked.

in the cellar : Fermented in closed tanks at temperatures of 28-30°C. The young wine receives a post fermentation maceration of 28 days, followed by malolactic fermentation in new French oak. On completion of the malolactic fermentation the wine is again racked into 100% new French oak. The V is matured in oak for nearly 24 months, followed by 24 months in bottle before release. Bottled on 13 June 2008.



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