

## Vergelegen Reserve Shiraz 2007

Dark ruby with violets, spice, chocolate, black and red berry fruit on the nose. Elegant on the palate. The tannins are ripe and soft and the wine has a long clean aftertaste.

**variety :** Shiraz | 100% Shiraz

**winery :** Vergelegen Wines

**winemaker :** Andre van Rensburg

**wine of origin :** Coastal

**analysis :** alc : 14.02 % vol rs : 2.5 g/l pH : 3.55 ta : 5.5 g/l

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

**pack :** Bottle **closure :** Cork

**ageing :** Drink now or enjoy over the next decade.

**in the vineyard :** The grapes were selected from Vergelegen's Rooiland vineyards, as this specific site is cooler than the Stonepine vineyards. This small block is carefully manipulated to simulate optimal growing conditions. With the aid of neutron moisture probes, stress conditions are avoided. This is manifested in the quality of the grapes.

### Philosophy

To show that South Africa and in particular Vergelegen is capable of producing elegant Shiraz that can compete with some of the best in the world.

**about the harvest:** The grapes were hand-picked and transported in 10 kg lug boxes to the Vergelegen winery.

**in the cellar :** Care is taken to ensure that no over ripe or damaged fruit is used in the winemaking process. All the grapes were stored overnight in a refrigerated container at 12°C. The following day grapes were hand sorted and destemmed. The Shiraz was then cold soaked at 8-10°C for 7 days before inoculation with Rhone yeast, D254. Fermentation took 5 days and was conducted at a temperature of 30°C in closed vessels. This was followed by further 21 days maceration on the skins. Pressing was very gentle and the young wine was matured for 16 months in 30% new French oak and the balance in second and third fill French oak. Bottling took place on 3 October 2008.



## Vergelegen Wines

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