

Vergelegen Vergelegen 1998

The deeply coloured wine shows rich spicy and minerally flavours with strong hints of cherry. It has a fine acid balance and the potential of age will enhance its stature.

variety : | Blend

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis :

pack : Bottle

ageing : Can be enjoyed now but will improve in the bottle for at least 15 years.

in the vineyard : A blend of 75% Cabernet Sauvignon, 20% Merlot and 5% Cabernet Franc. The grapes were entirely sourced from the Rondekop vineyards. These vineyards were selected for the concentration of the fruit, low yields and the soil type (granites with a clay base); the expression of the Vergelegen taste. Average yield 24-30 hl/ha Balling between 24 & 25,5.

in the cellar : The Cabernets were fermented in open tanks and punched down every 3-4 hours. The reason for using open tanks is to maximize colour and tannin extraction. After completion of fermentation, the Cabernets were left on the skins for 3-4 weeks. The wine was raked 4 times from barrel to barrel in the first year. Merlot was only pumped over in a closed system without aeration every 4 hours. This was done in order to preserve the fruit flavours. The wine was matured for 22 months in 225l French Oak (100% New wood). Egg white fining, 2 eggs per 100 h/l with 0,5% salt solution.

Vergelegen Wines

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