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Vergelegen Pinot Noir 1998

Attractive garnet colour with hints of Cherries, strawberries and farmyard. The palate is rich and elegant with soft ripe tannins. Serve with wild mushrooms, game bird, salmon and pasta.

variety : Pinot Noir | Pinot Noir
winery : Vergelegen Wines
winemaker : Andre van Rensberg
wine of origin : Coastal
analysis : **alc :** 13.00 % vol **rs :** 2.1 g/l **pH :** 3.58 **ta :** 5.3 g/l
type : Red **style :** Dry
pack : Bottle

ageing : Drink now or over next 2 to 3 years.

in the vineyard : Produced exclusively from Vergelegen fruit. 100% Wood matured Pinot Noir. Planted on a south westerly slope, this Pinot is dry land and exposed to False Bayâ€™s cooling afternoon breezes.

in the cellar : Cold soaked for 72 hours at 10Â°C followed by a 5-7 day fermentation peaking at 32Â°C. The cap was punched down every 6 hours. The young wine was macerated on the skins for 21 days and very lightly pressed. Maturation took place in 300 lt. barrels for 14 months.