

Vergelegen Cabernet Sauvignon 1998

The International Wine & Spirit Competition 2002 - Gold

The South African Trophy Wine Show 2002 - Gold

It has a beautiful ripe cherry colour and lovely sweet brambly fruit that, with the toasty wood, gives an impression of chocolate. Soft and medium bodied.

variety : Cabernet Sauvignon | 87% Cabernet Sauvignon, 7% Merlot, 6% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensberg

wine of origin : Coastal

analysis : alc : 13.7 % vol rs : 2.3 g/l pH : 3.58 ta : 5.8 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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Veritas 2001 - Silver

ageing : Can be enjoyed now, but will be at its best in 6 to 10 years.

in the vineyard : A blend of 87% Cabernet Sauvignon, 7% Merlot and 6% Cabernet Franc. Grapes were selected from Rondekop, Onder-Rondekop, Stonepine and Mondavi vineyards. These vineyards are all north, northwest facing, with granite, Hutton or Clovelly soils. Two clones are used, namely CS 10 and CS27A (French). The so-called Schleipp clone is reserved for the Mill Race. The vineyards are all dry land with yields between 5-6 tons/ha.

in the cellar : Open tank fermentation is at high temperatures (28-32°C) to ensure maximum ripe tannin/ripe fruit extraction. Post fermentation maceration of 21 days follows the 5-7 fermentation. The wine was matured for 21 months in 225l French Oak (65% new).



Vergelegen Wines

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