

## Vergelegen Merlot 1998

The wine is showing deep colour and plummy fruit as well as wood spice and a round, complex mid palate and dry finish.

**variety :** Merlot | Blend

**winery :** Vergelegen Wines

**winemaker :** Andre van Rensburg

**wine of origin :** Coastal

**analysis:** alc : 13.83 % vol    rs : 2.1 g/l    pH : 3.55    ta : 6.2 g/l

**pack :** Bottle

Veritas 2001 - Bronze

**ageing :** Drink over next 4 to 6 years.

**in the vineyard :** A blend of 92% Merlot and 8% Cabernet Franc. Grapes were selected from two vineyards, namely Kopland and Laer Schaapenberg. Two clones are used, a French Bordeaux clone and the Italian clone (small berries vs. the larger ones of the French clone). The vineyards are dry land with a average yield of 7 tons/ha.

**about the harvest:** The grapes are picked fully ripe (25.5°B) and transported in lugs to the cellar.

**in the cellar :** Standard crushing / destemming. Fermentation with specially cultured yeasts at 26-28°C in closed fermentation vessels. A maximum of 15 days on the skins, light pressing and into barrels for malolactic fermentation. The wine is matured for 17 months in 225l French Oak (only new Torasand, 50%).

