

## 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 Koplant 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 (25.5Â°B) and transported in lugs to the cellar.

**in the cellar** : Standard crushing / destemming. Fermentation with specially cultured yeasts at 26-28Â°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%).



### Vergelegen Wines

Helderberg

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[www.vergelegen.co.za](http://www.vergelegen.co.za)