

Vergelegen Premium Shiraz 2008

Dark ruby with violets, spice, chocolate and red berry fruit on the nose. The palate shows crisp acidity, with rich tannins and a long clean fruit dominated aftertaste.

variety : Shiraz | 99% Shiraz, 1% Viognier

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin :

analysis : alc : 14.47 % vol rs : 2.7 g/l pH : 3.56 ta : 5.5 g/l

type : Red

pack : Bottle **closure** : Cork

ageing : Drink now or enjoy over the next decade.

in the vineyard : The grapes were selected from Vergelegen's Rooiland vineyards, chosen for its unique and cool micro climate. These particular vineyards have carefully defined irrigation and canopy management practices to ensure a balanced crop size.

To produce an elegant Shiraz, demonstrating a combination of restraint and complexity which best reflects the unique terroir of Vergelegen.

about the harvest: The grapes were hand-picked and transported in 10kg lug boxes to the Winery and stored overnight in a refrigerated container at 12°C.

in the cellar : The day following harvest the grapes were hand sorted, de-stemmed and cold soaked at 8-10°C for 7 days before yeast inoculation. Specially selected Viognier (the white grapes were frozen at -32°C) was added at the time of fermentation, which leads to improved colour stability and flavour complexity. After alcoholic fermentation the wine was left for a further 35 days on the skins and then underwent 13 months oak maturation in second and third fill 225 litre barrels.



Vergelegen Wines

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