

## Vergelegen Reserve Cabernet Sauvignon 2007

The wine is complex, showing blackcurrants, spice, ripe plums and attractive wood aromas and flavours. It is full with firm, ripe tannins leading to a lingering aftertaste.

**variety** : Cabernet Sauvignon | 88% Cabernet Sauvignon, 5.3% Cabernet Franc, 4.7% Merlot, 2% Petit Verdot

**winery** : Vergelegen Wines

**winemaker** : Andre van Rensburg

**wine of origin** : Coastal

**analysis** : alc : 14.0 % vol   rs : 2.1 g/l   pH : 3.5   ta : 5.6 g/l

**type** : Red   **style** : Dry   **body** : Full   **wooded**

**pack** : Bottle   **closure** : Cork

**ageing** : Accessible now but will reward careful cellaring over the next six to ten years.

**in the vineyard** : The grapes were selected from Vergelegen's Rooiland, Vineyards. These vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils. Vines were planted 4000 to the hectare. The preferred Cabernet clone was 46, while for the Merlot the Italian clones 12 and 192, as well as the French clones 181 and 3 were used. The average yield was 4 tons per hectare.

**in the cellar** : The Cabernet was fermented in open/closed tanks at high temperatures (28-32°C) and punched down every 3-4 hours to maximize colour and tannin extraction. The alcoholic fermentation was followed by maceration of 35 days. The wine was raked every four months during a 16 month maturation period in 225 litre barrels. The wine was bottled between 3-7 October 2008.



### Vergelegen Wines

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