

## Vergelegen Red Blend (GVB) 2007

Plum, chocolate, graphite and cassis on the nose, complemented by a complex minerality. On the palate the fruit, tannin and acidity marry perfectly to offer balance and complexity, supported by flavours of black cherry, dark plum, minerals and chocolate.

**variety** : Cabernet Sauvignon | 88% Cabernet Sauvignon, 10% Merlot, 2% Cabernet Franc

**winery** : Vergelegen Wines

**winemaker** : Andre van Rensburg

**wine of origin** : Coastal

**analysis** : alc : 14.31 % vol   rs : 2.9 g/l   pH : 3.69   ta : 5.5 g/l

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

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

**ageing** : Enjoy now or over the next 6 - 8 years.

**in the vineyard** : The 2007 vintage was dry and warm with most of the red Grapes only picked from mid-March onwards. The vintage was a small one for all red grapes, but with virtual perfect ripeness.

### Origin

Only the Rondekop vineyards are used for the production of the Vergelegen G.V.B. They are dry-land vineyards with a planting density of 4000 vines to the hectare on granitic soils with a deep clay/pebble base offering excellent water retention. Planted at 180 - 220m above sea level, the vines are cooled by moderate sea breezes every afternoon, allowing for a longer growing season.

**in the cellar** : Working with concentrated fruit from low-yielding vineyards (3-4 tons/ha), care was taken not to produce over-extracted wines. The juice was fermented with local yeasts and macerated for three to four weeks. Maturation took place in 100% new 225 litre Sylvain and Taransaud French oak barrels with at least three rackings over an 18-month period.



## Vergelegen Wines

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