wine.co.za
easiest way to buy wine

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
Helderberg
021 847 2100
www.vergelegen.co.za