

## Vergelegen Reserve Merlot 2009

Ripe plum colour with a ruby rim. The nose shows ripe fruit flavours, black cherries, plum, spice and a touch of chocolate. The ripeness of the fruit is balanced by fresh fruit acid and soft wood/fruit tannins. The aftertaste is long and lasting.

**variety :** Merlot | 88% Merlot, 6% Cabernet Sauvignon, 6% Cabernet Franc

**winery :** Vergelegen Wines

**winemaker :** Andre van Rensburg

**wine of origin :** Coastal

**analysis :** alc : 14.2 % vol rs : 3.4 g/l pH : 3.47 ta : 5.6 g/l

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

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

**ageing :** Accessible now but will continue to improve over the next decade.

**in the vineyard :** The grapes were all selected from the Vergelegen vineyards; the Merlot from Rooiland, Cabernet Sauvignon from Stone Pine and the Cabernet Franc from Kopland.

**about the harvest:** The fruit was picked at peak physiological ripeness to avoid the necessity of adding acid and prevent the extraction of hard tannins. Picking took place from 12 March to 4 April 2009.

**in the cellar :** The grape juice was inoculated with two yeast strains, D21 and D254. Fermentation took place at a consistent 25°C. The young wine was left to macerate on its skins for a further 7 weeks before pressing. Malolactic fermentation was induced in stainless steel tanks and was followed by maturation in 225 litre French oak barrels for 18 months. The wine was bottled on 6 December 2010, with total production amounting to 7854 single bottles.



### Vergelegen Wines

Helderberg

021 847 2100

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