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Vergelegen Premium Cabernet Sauvignon / Merlot 2009

Excellent wood integration with prominent dark berry aromas on the nose. Soft tannins and long finish.

This medium bodied wine is a great companion for most foods, including pizzas pastas and meat or chicken dishes, or enjoy on its own! Serve between 16.5°C - 17.5°C.

variety : Cabernet Sauvignon | 41% Cabernet Sauvignon, 32% Merlot, 27% Cabernet Franc
winery : Vergelegen Wines
winemaker : Andre van Rensburg
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 3.1 g/l **pH :** 3.65 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

ageing : Drinking beautifully now but will improve even further with keeping for up to 5 years.

in the vineyard : Sourced from north and north-westerly vineyards at Vergelegen, Somerset West, where soil types of granite, Hutton and weathered shale dominate. The 2008/2009 growing season was long and mild, leading to perfect physiological and even ripeness. The weeks before harvesting were warm and dry. Picking started early March and most grapes were in the cellar after the first week of April.

about the harvest: Grapes were hand-picked and cooled in refrigerated containers overnight to 8-10 °C.

in the cellar : The cool grapes (8 - 10°C) are then carefully sorted on combinations of vibrating tables and slow moving conveyors, where between 1,5-3 tons are sorted per hour. The grapes are de-stemmed but not crushed and the grapes/must cold soaked for 7 days followed by a feral fermentation lasting 96 hrs. Eventually cultured yeast is added and the juice fermented dry. The young red wine is now macerated on the skins for a further 4 - 7 weeks before going to barrel. After 16 months in barrique, 20% new and with half of the new barrels American oak, the wine was finally bottled from 13 - 22 October 2010.