

Vergelegen Premium Shiraz 2010

Dark ruby with violets, spice, chocolate, peat/smoke and black berry fruit on the nose. The palate shows crisp acidity, with rich tannins and a long clean fruit dominated aftertaste.

variety : Shiraz | 100% Shiraz

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 3.8 g/l pH : 3.56 ta : 5.2 g/l

type : Red **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Drink now or enjoy over the next decade.

in the vineyard : The grapes were selected from Vergelegen's Rooiland vineyards, chosen for its unique and cool micro climate. These particular vineyards have carefully defined irrigation and canopy management practices to ensure a balanced crop size.

Philosophy

To produce an elegant Shiraz, demonstrating a combination of restraint and complexity which best reflects the unique terroir of Vergelegen.

about the harvest: The grapes were hand-picked from 3 - 8 March 2010.

in the cellar : The grapes were transported in 10kg lug boxes to the winery and stored overnight in a refrigerated container at -20 C. The following day the grapes were hand sorted, de-stemmed and cold soaked at 8 - 10°C for 7 days before yeast inoculation. After alcoholic fermentation the wine was left for a further 35 days on the skins and then underwent 14 months oak maturation in second and third fill 225 litre barrels. A local yeast, NT 112 was used, which is known for its enhancement of black fruit characters.

The wine was bottled on 25 September 2011 after being blended from two different fruit parcels. Total production was 12 782 bottles.



Vergelegen Wines

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