

Vergelegen Mill Race Red 1999

Attractive dark ruby. The nose shows black berries, mint, eucalyptus and vanilla flavours. The wine is soft and elegant on entry with fruit flavours coming through on taste. Serve at 17Â°C with leg of lamb, oxtail, fillet, pasta or enjoy on its own.

variety : | Blend

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.58 ta : 5.8 g/l so2 : 120 mg/l

pack : Bottle

ageing : Drink now but will improve with further maturation.

in the vineyard : 100% Vergelegen produced. The vineyards are located on the warmer sites of the farm on a variety of soils. The vineyards are all dry land.

about the harvest: The grapes were harvested into 500kg bins.

in the cellar : The grapes were destemmed and cruhed. The fermentation took place at temperatures of 28Â°C and lasted 5 days. Pressing was very light and the wine was run into small 225lt French oak barrels for the Malolactic fermentation. The wine was matured fr 14 months in wood before bottling.



Vergelegen Wines

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