

Vergelegen Premium Shiraz 2011

Dark ruby with violets, spice, chocolate, peat/smoke and blackberry fruit on the nose. The palate shows a balanced 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 :

analysis : alc : 14.31 % vol rs : 2.6 g/l pH : 3.68 ta : 5.0 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now or enjoy over the next decade.

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

in the vineyard : The grapes were selected from Vergelegen's Rooiland vineyards, Blocks 4,6,9 and 11, 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.

about the harvest: The grapes were picked from 1 - 3 March 2011.

in the cellar :

The grapes were hand-picked and 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, destemmed 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 15 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 2012 after being blended from 4 different fruit parcels. Total production was 26190 bottles.



Vergelegen Wines

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