wine.co.za
easiest way to buy wine

Vergelegen Red Blend (GVB) 2010

Plum, chocolate, graphite and cassis on the nose, complemented by a refreshing minerality. On the palate the fruit, tannin and acidity marry perfectly to offer balance and complexity, supported by flavours of black cherry, dark plum, minerals and chocolate.



variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 10% Merlot, 10% Cabernet Franc, 8% Petit Verdot
winery : Vergelegen Wines
winemaker : Andre van Rensburg
wine of origin :
analysis : **alc :** 14.31 % vol **rs :** 2.9 g/l **pH :** 3.69 **ta :** 5.5 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or over the next 6 - 8 years.

in the vineyard : Only the Rondekop vineyards are used for the production of the Vergelegen G.V.B. They are dry-land vineyards with a planting density of 4000 vines to the hectare on granitic soils with a deep clay/pebble base offering excellent water retention. Planted at 180-220 meters above sea level, the vines are cooled by moderate sea breezes every afternoon, allowing for a longer growing season.

in the cellar : Working with concentrated fruit from low-yielding vineyards (3- 4 tons/ha), care was taken not to produce over-extracted wines. The juice was fermented with local yeasts and macerated for 5 weeks. Maturation took place in 100% new 225l Sylvain and Taransaud French oak barrels with at least three rackings over a 23 month period.

The 2010 vintage was a very cool and elegant vintage and consumers should show the necessary patience with wines from this vintage as they will take longer to unfold. Total production amounted 2998 bottles. Released: December 2014.

Vergelegen Wines
Helderberg
021 847 2100
www.vergelegen.co.za