

Vergelegen V 2009

The nose is complex, showing blackcurrants, red cherries, cedar wood, lead pencil and cigar box aromas. These develop in the glass and are joined by raspberry, black cherry, spice and a hint of gaminess. On the palate the wine is concentrated but elegant, with fine-grained tannins. These tannins soften even further in the glass, resulting in a luxurious wine with a long aftertaste.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin :

analysis : alc : 14.28 % vol rs : 3.7 g/l pH : 3.57 ta : 5.9 g/l

type : Red **style** : Dry **wooded**

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

ageing : Enjoy over the next decade.

in the vineyard : The vineyard used for the production of the V is Stone Pine IV. This vineyard consists of 2 adjacent units on the west to northwest facing inland slopes of Schaapenberg. It is relatively sheltered from the prevailing breezes coming off False Bay and therefore enjoys a slightly warmer but still predominantly maritime climate. The two units are planted on Hutton and Glenrosa soils and are both well drained and slightly limiting on vigour, but still offer a good buffer capacity supporting the vines in adverse climatic conditions. This combination of soil, climate and site ensures full ripening of the fruit without excessively high sugar levels.

Block size: 2.8 ha

Row Direction: NNW-SSE

Elevation: 160 - 205 m above sea level

Aspect: West to Northwest

Mean ripening temperature: 21° - 22°C

Distance from ocean: 8 Km

Ripening Sunshine: 12 hours per day

Age of soil: 40 - 50 million years

about the harvest: The grapes are hand picked.

in the cellar : The grapes were hand-picked and fermented in closed tanks at temperatures of 25° - 28° C. The young wine received a post fermentation maceration of 35 days, followed by malolactic fermentation in stainless steel. On completion of the malolactic fermentation the wine was racked into 100% new French oak. The V was matured in oak for 22 months, followed by 24 months in bottle before release. The wine was bottled on 14 June 2011 and total production amounted to 5871 bottles.



Vergelegen Wines

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