

Vergelegen 1999

International Wine & Spirit Competition 2004 - Commended

The South African Trophy Wine Show 2002 - Bronze

The wine shows a very deep, concentrated colour. The nose is reminiscent of black berries, coffee, chocolate and pencil shavings/grapefruit. The tannins show full ripeness with beautiful fruit wood integration. It is a powerful, yet still elegant wine that is not over extracted.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.1 % vol rs : 2.7 g/l pH : 3.52 ta : 5.7 g/l

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

pack : Bottle

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in the vineyard : Only the Rondekop vineyards are used for the production of the Vergelegen. Dry land vineyards with a planting density of 4000 vines per hectare. The soils are granites with a deep clay, pebble base exhibiting excellent water retention characteristics. Planted at 280-300m above sea level, the vines are cooled by moderate sea breezes every afternoon, leading to a longer growing season.

in the cellar : Working with concentrated fruit from low yielding vineyards (3-4 tons per hectare), one has to be very careful not to produce over extracted wines. The juice is fermented with local yeasts and macerated for a further 3-4 weeks. Maturation took place in 100% new 225l barrels with at least 5 rackings over a 24 month period.



Vergelegen Wines

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