

Vergelegen Cabernet Sauvignon 1999

Dark, almost opaque with no sign of browning. The nose is complex, showing blackcurrants, spice, ripe plums and attractive wood flavours. The wine is full, but with soft, ripe tannins leading to a lingering aftertaste.

variety : Cabernet Sauvignon | 87% Cabernet Sauvignon 13% Merlot

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.54 ta : 5.9 g/l

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

pack : Bottle

The International Wine & Spirit Competition 2002 - Commended
Veritas 2001 - Silver



ageing : Accessible now, but will reward with careful storing over the next 6-10 years.

in the vineyard : The grapes were all selected from Vergelegens Stonepine, Rondekop, Mondavi and Kopland vineyards. The vineyards are all dry land farmed and north to north-west sloping. Planting density amounts to 4000 per hectare with an average yield of 5-6 tons per hectare. Soils are gravel, Hutton or Clovelly - all with good water retention characteristics.

in the cellar : The grapes are crushed, destalked and inoculated with a neutral yeast strain. Fermentation took place at 28-32°C with frequent pumpovers. The total maceration time was 21 days. Malolactic fermentation was done in 225l barrels. The wine received three rackings in the first year. Maturation in small French oak lasted 24 months, 50% new wood.

Vergelegen Wines

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