

## Vergelegen Premium Shiraz 2012

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 | 97% Shiraz; 2.2% Grenache; 0.8% Viognier

**winery** : Vergelegen Wines

**winemaker** : Andre van Rensburg

**wine of origin** : Western Cape

**analysis** : **alc** : 14.5 % vol **rs** : 2.3 g/l **pH** : 3.65 **ta** : 5.4 g/l

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

**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 Shiraz 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. The 2012 vintage includes Grenache from Darling and Viognier from Elgin.

**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 16 months oak maturation in second and third fill 225 litre barrels.

### Vergelegen Wines

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