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Vergelegen Red Blend (GVB) 2012

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, black currants and refreshing minerals.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 21% Merlot, 5% Cabernet Franc, 9% Petit Verdot
winery : Vergelegen Wines
winemaker : Andre van Rensburg
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.1 g/l **pH :** 3.65 **ta :** 5.4 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.

about the harvest: 2012 rates as one of the very best vintages on record. The 2012 Vergelegen G.V.B. was selected as the SA Champion Red Blend at the SA YOung Wine Show of that year. Harvesting started on 15 March and ended on 13 April 2012.

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 225 litre Darnajou & Taransaud French oak barrels with at least two rackings over a 16 month period.

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