

Vergelegen Reserve Cabernet Sauvignon 2010

The wine is complex, showing blackcurrants, spice, ripe plums and attractive wood aromas and flavours. It is full with firm, ripe tannins leading to a lingering aftertaste.

variety : Cabernet Sauvignon | 95% Cabernet Sauvignon; 5% Merlot

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.5 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **wooded**

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

ageing : Accessible now but will reward careful cellaring over the next six to ten years

in the vineyard : The grapes were selected from Vergelegen's Rooiland, Vineyards. These vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils. Vines were planted 4000 to the hectare. Harvest took place between 09-23 March 2010 and the conditions were cool and dry.

about the harvest: The 2010 wines from the Estate all show the same elegance as this vintage was cooler and less robust than the 2009. The 2010 Reserve Cabernet Sauvignon is the first Estate produced wine, although bought in grapes were never previously used for the Reserve and Flagship ranges. The wine earned for the 2010 V was declassified and included in the blend for the 2010 Reserve Cabernet. The wine was bottled on 31 May 2012.

in the cellar : The Cabernet was fermented in open/closed tanks at temperatures between 25-32°C and punched down/pumped over every every 6 hours to maximize colour and tannin extraction. Two-three weeks post fermentation maceration followed the end of alcoholic fermentation. MLF was completed in tank and followed by 22 months in 40% new French oak (225 litre) barrels.

Vergelegen Wines

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