

## Vergelegen Shiraz 1999

Dark ruby with hints of berry fruit and spicy/peppery notes. The tannins are ripe and soft with a long lasting aftertaste.

**variety** : Shiraz | 100% Shiraz  
**winery** : Vergelegen Wines  
**winemaker** : Andre van Rensburg  
**wine of origin** : Coastal  
**analysis** : **alc** : 13.7 % vol   **rs** : 3.0 g/l   **pH** : 3.51   **ta** : 6.1 g/l  
**type** : Red   **style** : Dry   **wooded**  
**pack** : Bottle

**ageing** : Will reward further maturation in bottle.

**about the harvest**: The grapes were picked at 25.4° Balling and then transported in 500kg bins to the Vergelegen winery. The grapes were hand sorted on slow moving conveyors.

**in the cellar** : All the grapes were crushed and destemmed. (30 mg/l SO<sub>2</sub> was added before fermentation. The Shiraz must was then inoculated with Rhone yeast, D254. Fermentation took 7 days and was conducted at a temperature of 28-38°C with a minimum of 4 pump overs per day. After fermentation the wines was racked off into 225l barrels for malolactic fermentation. The wines were bottled after 13 months in small oak (30% new American oak, 70% French).

### Vergelegen Wines

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