

## Vergelegen Mill Race 2000

**The South African Trophy Wine Show 2002 - Bronze**

Attractive dark ruby. The nose shows ripe cherry, plum and chocolate flavours. There is also a hint of mint, spice and pencil shavings. The wood is well integrated with the fruit flavours and the wine has a long and persistent aftertaste.

Ideal with roasts and where possible the wine will benefit from decanting before serving.

**variety :** Cabernet Sauvignon | 44% Cabernet Sauvignon, 43% Merlot, 13% Cabernet Franc

**winery :** Vergelegen Wines

**winemaker :** Andre van Rensburg

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol rs : 2.5 g/l pH : 3.53 ta : 5.5 g/l

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

**pack :** Bottle

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**ageing :** Drinking well now but will improve with further maturation for 6-8 years.

**in the vineyard :** Sourced from own vineyards at Vergelegen, Somerset West. Dominating soil types are decomposed granite, Hutton and weathered shale.

**about the harvest:** The grapes were harvested into 500kg bins and then de-stemmed and crushed.

**in the cellar :** Fermentation took place at temperatures of 28°C and lasted 5 days. The young wine was then macerated on the skins for a further 14 days. Pressing was very light and the wine was run into small 225 litre French oak barrels for Malolactic fermentation. The wine was matured for 18 months in wood before bottling.



## Vergelegen Wines

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