

Vergelegen 2000

The International Wine & Spirit Competition 2002 - Silver

The South African Trophy Wine Show 2002 - Bronze

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Old Mutual Trophy Wine Show 2006 - Bronze

The wine shows a rich ruby colour with almost an opaque center. Cassis, pencil lead, spice and red berries, abound on the nose. Matured in new French oak for 26 months the fruit, tannin structure and fine acidity indicate a wine of balance and finesse reflective of the Vergelegen terroir.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.38 ta : 6.3 g/l

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

pack : Bottle

Fairbairn Capital Trophy Wine Show 2003 - Silver

International Wine Challenge 2003 - Gold

The International Wine & Spirit Competition 2002 - Silver

The South African Trophy Wine Show 2002 - Bronze

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Old Mutual Trophy Wine Show 2006 - Bronze (70/100)

ageing : Enjoy now but it will improve in the bottle for at least 10 years.

in the vineyard : Only the Rondekop vineyards are used for the production of the Vergelegen. Dry land vineyards with a planting density of 4000 vines/ha. The soils are granites with a deep clay/pebble base exhibiting excellent water retention characteristics. Planted at 280 – 300 m above sea level, the vines are cooled by moderate sea breezes every afternoon, leading to a longer growing season.

in the cellar : Working with concentrated fruit from low yielding vineyards (3 – 4 ton/ha), one has to be very careful not to produce over extracted wines. The juice is fermented with local yeasts and macerated for a further 3-4 weeks. Maturation took place in 100% new 225l barrels with at least 5 rackings over a 24 month period.

