

Vergelegen Reserve Merlot 2023

From diverse vineyard blocks on the estate, rooted in ancient soils, our Merlot embodies the rich tapestry of our terroir. Aromas of ripe plum intertwined with indulgent dark chocolate and subtle nutmeg notes with a velvety soft finish.

Serve decanted with your favourite red meat, such as lamb cutlets or a fillet steak

variety : Merlot | 100%

winery : Vergelegen Wines

winemaker : Luke O'Cuinneagain and Jerome Likwa

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.42 ta : 5.9 g/l

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

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

2025 Tim Atkin SA Special Report - 93 Points

ageing : This wine can age for 7-8 years from vintage.

in the vineyard : Sourced from north and north-westerly vineyards where the slope has flattened somewhat leading to a higher clay content in the soil. This gives the Merlot greater buffering capacity against stressful conditions.

about the harvest: The grapes were hand-picked and sorted.

in the cellar : The grapes were hand-picked and sorted, transferred to stainless steel tanks, and cold-soaked for 2 days for soft extraction. They were inoculated with 3 yeast strains. A combination of pump-overs was used for extraction (closed and open). Depending on the extraction site, pump overs were stopped at various times during the ferment. The wine was left in contact with the skins post-ferment for delicate tannin manipulation. Malolactic fermentation took place in stainless steel after which the wines went to barrel – a combination of 225l and 300l barrels for 12 months of ageing before blending and bottling



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za