

Vergelegen V 2022

This wine exudes aromas of ripe blackberries, dark plum, cedarwood, and hints of cocoa nibs. The palate mirrors the nose with layered fruit flavors, supported by a dense, textured structure. A fresh yet refined balance leads to a smooth, lingering finish.

Serve with lamb shank, beef risotto or rib-eye steak

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 15% Petit Verdot, 13% Merlot, 12% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.4 g/l pH : 3.57 ta : 5.6 g/l

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

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

ageing : Enjoy over the next decade and beyond.

In this bottle we have captured the essence of our distinct terroir, a harmonious fusion of ancient soils and carefully tended vines. Crafted from the most exceptional vintages only, this wine is a testament to the meticulous grape selection and craftsmanship of our cellar master. Embrace the Vergelegen life and immerse yourself in a world where passion and tradition unite to create a wine that is truly unparalleled.

in the vineyard : Cabernet vineyards are the most prolific on the farm and range in altitude. We have various sites and soil types. The blocks are relatively sheltered from the prevailing breezes off False Bay and therefore enjoy a slightly warmer, but still predominantly maritime climate. The vineyards are planted on Pinedene and Glenrosa soils and are both well-drained and slightly limiting on vigour, but still offer good buffer capacity to support the vines in adverse climatic conditions. This combination of soil, climate and site ensures full ripening of the fruit without excessively high sugar levels

about the harvest: Hand sorted and destemmed into fermenters.

in the cellar : A portion of the Merlot was fermented in new wooden barrels which had their heads removed. On the fermentation tanks a combination of open and closed pump overs happened where the fermentation was running using a varied selection of yeasts to optimize expression of site. The fermentations were run at 24,5 – 28 C depending on batch. An average of 3 weeks post fermentation skin contact was given and malolactic fermentation happened in tank. A selection of the highest quality coopers were used for barrel ageing in French oak which took place for 18 months. The blending took place after 12 months ageing and then was returned to barrel as a unit to knit together. We bottled on 17 March 2023.



Vergelegen Wines

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