

## Vergelegen Mill Race 2002

### International Wine Challenge 2005 - Bronze

Attractive dark ruby. The nose shows ripe berry, plum, chocolate and coffee flavours. There is also a hint of mint, spice and pencil shavings. The tannins are fine grained with great fruit-wood integration.

Ideal with pasta, pizza, stews and premium red meat cuts.

**variety :** Merlot | 54% Merlot, 45% Cabernet Sauvignon, 1% Cabernet Franc

**winery :** Vergelegen Wines

**winemaker :** Andre van Rensburg

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 3.0 g/l    pH : 3.65    ta : 5.8 g/l

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

**pack :** Bottle

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**ageing :** Drinking well now but will improve with further maturation for 4-6 years.

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

Yield 4.5 tons per hectare.

**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 30°C for the Cabernet Sauvignon and 26°C - 28°C for the Merlot and Cabernet Franc. The young wine was then macerated on the skins for a further three weeks. 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, followed by an egg white fining and bottling.

In 2002 Vergelegen did not release a Cabernet Sauvignon or a Merlot resulting in a more concentrated Mill Race with longer barrel aging 18 months in 75% new oak.

## Vergelegen Wines

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