

## Vergelegen Cabernet Sauvignon 2001

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2008 Old Mutual Trophy Awards - Bronze Medal (70/100)

Bronze - International Wine and Spirit Competition (IWSC) 2005

The nose is complex, showing black currants, spice, ripe plums and attractive wood flavours. The wine is full with firm, ripe tannins leading to a lingering aftertaste.

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**variety :** Cabernet Sauvignon | 85% Cabernet Sauvignon, 15% Merlot

**winery :** Vergelegen Wines

**winemaker :** Andre van Rensburg

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol   rs : 3.6 g/l   pH : 3.42   ta : 5.9 g/l   va : 0.66 g/l   so2 : 96 mg/l   fso2 : 45 mg/l

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

**pack :** Bottle

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**ageing :** Accessible now but will reward careful cellaring over the next 6-10 years.

**in the vineyard :** The grapes were all selected from Vergelegen's Stonepine, Rondekop, Mondavi and Koplant Vineyards. These vineyards are all north, northwest facing, with granite, Hutton and Clovelly soils. Planting density is 4000 / ha. Average yield was 4 tons per hectare. The preferred Cabernet clone is 46, for Merlot, we used the Italian clones 12 & 192 as well as the French clones 181 & 3.

**in the cellar :** The Cabernets were fermented in open tanks at high temperatures (28-32°C) and punched down every 3-4 hours in order to maximise colour and tannin extraction. Post Fermentation maceration of 21 days. Malolactic fermentation took place in 225 litre barrels and the wine received 3 rackings in the first year. The wine was matured for 18 months in small French oak of which 70% was new.



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### Vergelegen Wines

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