

Vergelegen 2001

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class
Concours Mondial de Bruxelles 2005 - Gold
International Wine Challenge 2005 - Bronze

variety : Cabernet Sauvignon | 91% Cabernet Sauvignon, 8% Merlot, 1% Cabernet Franc

winery : Vergelegen Wines

winemaker : Andre van Rensburg

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 3.7 g/l pH : 3.6 ta : 5.1 g/l so2 : 128 mg/l fso2 : 49 mg/l

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

pack : Bottle

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in the vineyard : Grapes selected from Vergelegen's Stonepine and Rondekop vineyards. Planted in 1989, they are north, north-west facing with decomposed granite, Hutton and Clovelly soils. The Cabernet Sauvignon clone is CS46a, a classic French clone and Merlot is from a Italian clone, Merlot12, grafted on Richter 110 rootstock. The grapes were harvested in the first week of March with an average yield of 3.5 tons per hectare.

in the cellar : The Cabernet were fermented in open tanks at high temperatures (28-32Â°C) and punched down every 3-4 hours to maximise colour and tannin extraction. The Merlot was fermented at 28Â°C with regular pump overs. The new wine received a post fermentation maceration of 21 days before being run off into barriques for malolactic fermentation and maturation. 21 months in 100% new extra tight grain Sylvain barriques, medium toast with this staves (22mm). The wine received four rackings in the first year and an egg white fining and coarse filtration before bottling.

Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za