

Vergelegen Mill Race Red 1998

The colour is youthful ruby, clear and bright. The nose shows very attractive plummy, ripe berry and wood vanilla flavours. The entry into the mouth is soft and seductive, the aftertaste long and satisfying with big but soft and dry tannins. Serve at 16 to 18°C with red meat, stews or enjoy on its own.

variety : | Blend

winery : Vergelegen Wines

winemaker : Andre van Rensburg

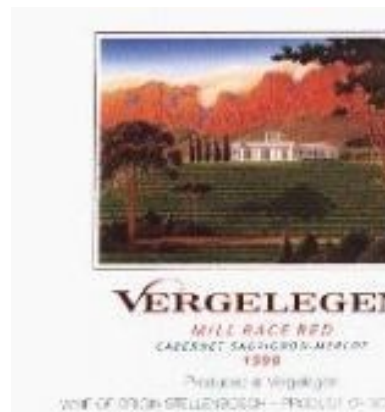
wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.58 ta : 5.7 g/l

pack : Bottle

ageing : Can be enjoyed now, but will reward further maturation over the next 4 to 6 years.

in the cellar : The Mill Race Red is a blend of the major red Bordeaux grapes, namely 48% Cabernet Sauvignon, 44% Merlot and 8% Cabernet Franc.



Vergelegen Wines

Helderberg

021 847 2100

www.vergelegen.co.za