

## Vergelegen Vergelegen 2001

International Wine & Spirit Competition 2004 - Commended

Fairbairn Capital Trophy Wine Show 2005 - Silver

Best in Class Gold - International Wine and Spirit Competition (IWSC) 2005

The wine shows a rich ruby colour with almost an opaque center. Cassis, pencil lead, spice and red berries, abound on the nose. Matured in new French oak for 18 months the fruit, tannin structure and fine acidity indicate a wine of balance and finesse reflective of the Vergelegen terroir.

**variety :** Cabernet Sauvignon | 70% Cabernet Sauvignon, 26% Merlot, 4% Cabernet Franc

**winery :** Vergelegen Wines

**winemaker :** Andre van Rensburg

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol rs : 3.8 g/l pH : 3.56 ta : 5.5 g/l

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

**pack :** Bottle

International Wine & Spirit Competition 2004 - Commended

Fairbairn Capital Trophy Wine Show 2005 - Silver

Best in Class Gold - International Wine and Spirit Competition (IWSC) 2005

**ageing :** Enjoy now but it will improve in the bottle for at least 10 years.

**in the vineyard :** Only the Rondekop vineyards are used for the production of the Vergelegen. Dry land vineyards with a planting density of 4000 vines / ha. The soils are granites with a deep clay / pebble base exhibiting excellent water retention characteristics. Planted at 280 - 300m above sea level, the vines are cooled by moderate sea breezes every afternoon, leading to a longer growing season.

**in the cellar :** Working with concentrated fruit from low yielding vineyards (3 - 4 ton / ha), one has to be very careful not to produce over extracted wines. The juice is fermented with local yeasts and macerated for a further 3-4 weeks. Maturation took place in 100 % new 225l Sylvain barrels with at least 5 rackings over a 20-month period.

### Vergelegen Wines

Helderberg

021 847 2100

[www.vergelegen.co.za](http://www.vergelegen.co.za)

