



VERGELEGEN G.V.B. RED 2013

The 2013 is a beautiful and elegant wine with good concentration and lovely fruit. The tannins are ripe and the wine has a long aftertaste.

The 2012 winter blessed us with 880mm of rain. The spring of 2012 was wet and cold and even the end of summer (February 2013) was relatively cool with good rain - 98mm. We started harvesting Merlot on 5 March 2013 and the Cabernet Sauvignon on 20 March 2013. The harvest of the Cabernet finished on 11 April.

ORIGIN

The grapes are always sourced from the Rondekop Vineyards. Grown at 200-220 metres above sea level, these vineyards are extremely wind exposed and this leads to thick skinned berries that deliver very concentrated juice.

VINIFICATION

Grapes were hand-picked and de-stemmed BUT not crushed. The de-stemmed grapes were cooled to 8°C and 'cold soaked' for 168 hours. Fermentation took place at 25°C followed by a 35 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 40% new French oak barrels for 17 months

COMPOSITION

Cabernet Sauvignon 55%; Merlot 35%; Cabernet Franc 5%; Petit Verdot 5%

ANALYSIS

Alc	14.52%
RS	2.94 g/l
TA	5.6g/l
pH	3.61

MATURATION

Enjoy now or over the next 8 to 15 years.

