



# VERGELEGEN

## RESERVE MERLOT 2013

ORIGIN	The grapes were all selected from the Vergelegen vineyards - Rooiland and Stonepine.	
VINIFICATION	The fruit was picked at peak physiological ripeness to avoid the necessity of adding acid and prevent the extraction of hard tannins. Picking took place from 6 to 20 March 2013. The grape juice was inoculated with two yeast strains, D21 and D254. Fermentation took place at a consistent 25°C. The young wine was left to macerate on its skins for a further 7 weeks before pressing. Malolactic fermentation was induced in stainless steel tanks and was followed by maturation in 225l French oak barrels for 16 months before bottling on 16 October 2014. The vintage amounted to 45 500 bottles. Released March 2017.	
COMPOSITION	Merlot	100%
ANALYSIS	Alc	14.61
	RS	4.4 g/l
	TA	5.6 g/l
	pH	3.50
MATURATION	Accessible now but will continue to improve over the next decade.	
TASTING NOTE	Ripe plum colour with a ruby rim. The nose shows ripe fruit flavours, black cherries, plum, spice and a touch of chocolate. The ripeness of the fruit is balanced by fresh fruit acidity and soft wood/fruit tannins. The aftertaste is long and lasting.	