



VERGELEGEN

DNA 2017

ORIGIN	The grapes were all selected from Vergelegen's Stonepine, Rooiland & Rondekop vineyards, planted on the north to north-westerly slopes. Row direction east to west.								
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 42 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 100% new French oak barrels for 16 months.								
COMPOSITION	<table> <tr> <td>Cabernet Franc</td> <td>60%</td> </tr> <tr> <td>Merlot</td> <td>20%</td> </tr> <tr> <td>Cabernet Sauvignon</td> <td>20%</td> </tr> </table>	Cabernet Franc	60%	Merlot	20%	Cabernet Sauvignon	20%		
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MATURATION	Accessible now but will also reward further maturation in bottle.								
TASTING NOTE	Compote of berry fruit nicely rounded by chocolate and coffee notes. The tannin structure is round and soft with a lingering aftertaste. Enjoy with Karoo lamb rack, beef stews and pasta dishes.								
WINEMAKER'S COMMENT:	The wine is silky smooth and elegant with a long aftertaste. Drink now and over the next 10 years.								