



# VERGELEGEN

## CABERNET SAUVIGNON RESERVE 2018

ORIGIN	The grapes were selected from Vergelegen's Rooiland and Stonepine vineyards. These vineyards are all north to northwest facing, with granite, Hutton and Clovelly soils. Vines were planted 4000 to the hectare.								
VINIFICATION	The Cabernet was fermented in open/closed tanks (3,5 tons) , stainless steel tanks of 8-15 tons, and 225 l barrels at a constant temperature of 25°C and pumped /punched down every 6 hours to maximize colour and tannin extraction. The wine had 16 months in barrel; 40% new from coopers Taransaud, Darnajou & Sylvain. The wine was bottled on 28 <sup>th</sup> January 2020.								
COMPOSITION	<table><tr><td>Cabernet Sauvignon</td><td>90 %</td></tr><tr><td>Malbec</td><td>6%</td></tr><tr><td>Merlot</td><td>4%</td></tr></table>	Cabernet Sauvignon	90 %	Malbec	6%	Merlot	4%		
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MATURATION	Accessible now but will reward careful cellaring over the next six to 20 years.								
TASTING NOTE	The wine is complex, showing blackcurrants, spice, ripe plums and attractive wood aromas and flavours. It is full and rich with prominent tannins that bodes well for future ageing. The 2018 is one of those vintages that I look forward to seeing in the marketplace.								
WINEMAKER'S NOTE	A total of 34132 bottles were produced. It is the last of the trio of truly magnificent/great vintages. Enjoy with flame grilled rib eye or fillet steak, Karoo (SA) or Shropshire (UK) lamb. Serve chilled at 15-17° C.								