



VERGELEGEN

DNA 2013

ORIGIN	The grapes were all selected from Vergelegen's Kopland and Rooiland 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 26°C followed by a 28 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>75%</td></tr><tr><td>Merlot</td><td>20%</td></tr><tr><td>Cabernet Sauvignon</td><td>5%</td></tr></table>	Cabernet Franc	75%	Merlot	20%	Cabernet Sauvignon	5%		
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MATURATION	Accessible now but will reward careful cellaring over the next six to eight years. Released October 2017.								
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:	2013 was a warm year with very good healthy grapes at perfect ripeness. And vastly superior to the highly regarded 2007 and 2009 vintages. Picking started for the DNA on 5 March (Merlot) and finished on 14 April 2013 (Cabernet). The wine was bottled on 30 October 2014. Total volume bottled was 19 000 standard bottles and 30 magnums.								