



DNA [RESERVE] 2014

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.

2014 was a warm year with good, healthy grapes at perfect ripeness. And vastly superior to the highly regarded 2007 and 2009 vintages. Picking started for the DNA on 6 March (Merlot) and finished on 14 April 2014 (Cabernet). The wine was bottled on 24 November 2015.

ORIGIN

The grapes were all selected from Vergelegen's Koplant 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 44 day maceration on the skins. After malolactic fermentation in stainless steel tanks, the wine went into 100% new French oak barrels for 17 months. Released: December 2019.

COMPOSITION

Cabernet Franc 68%
Merlot 25%
Cabernet Sauvignon 7%

ANALYSIS

Alc 14.59%
RS 2.41 g/l
TA 5.0 g/l
pH 3.78

MATURATION

Accessible now but will reward careful cellaring over the next six to eight years.

