



**CABERNET SAUVIGNON / MERLOT**  
**2012**  
**(formerly Mill Race)**

ORIGIN	Sourced from north and north-westerly vineyards at Vergelegen, Somerset West, where soil types of granite, Hutton and weathered shale dominate. The 2011/2012 growing season was long and mild, leading to perfect physiological ripeness. The 2012 harvest itself was warm and dry BUT the nights were cool which is perfect for colour and flavour formation. Harvesting started first week of March and finished by mid-April.										
VINIFICATION	At Vergelegen all grapes are handpicked followed by storage in a refrigerated container at -20°C for 48 hours. The cool grapes (8-10°C) are then carefully sorted on combinations of vibrating tables and slow moving conveyors, where between 1,5-3 tons are sorted per hour. The grapes are de-stemmed but not crushed and the grapes/must cold soaked for 7 days followed by a feral fermentation lasting 96 hours. Eventually, cultured yeast is added and the juice fermented dry. The young red wine is now macerated on the skins for a further 4-7 weeks before going to barrel. After 18 months in barrel (20% new), bottling took place from 11-16 December 2013. Total production amounted to 129 000 bottles.										
COMPOSITION	<table><tr><td>Cabernet Sauvignon</td><td>50%</td></tr><tr><td>Merlot</td><td>30%</td></tr><tr><td>Cabernet Franc</td><td>13%</td></tr><tr><td>Petit Verdot</td><td>5%</td></tr><tr><td>Malbec</td><td>2%</td></tr></table>	Cabernet Sauvignon	50%	Merlot	30%	Cabernet Franc	13%	Petit Verdot	5%	Malbec	2%
Cabernet Sauvignon	50%										
Merlot	30%										
Cabernet Franc	13%										
Petit Verdot	5%										
Malbec	2%										
ANALYSIS	<table><tr><td>Alc.</td><td>14.78%</td></tr><tr><td>RS</td><td>2.2 g/l</td></tr><tr><td>TA</td><td>5.6 g/l</td></tr><tr><td>pH</td><td>3.56</td></tr></table>	Alc.	14.78%	RS	2.2 g/l	TA	5.6 g/l	pH	3.56		
Alc.	14.78%										
RS	2.2 g/l										
TA	5.6 g/l										
pH	3.56										
MATURATION	Drinking beautifully now but will improve even more in the bottle over the next 5-10 years.										
TASTING NOTE	Bright dark red. On the nose striking cassis underlined with cedar and a fresh ripe fruit character. On the palate the freshness carries through with a sprightly lingering finish.										