



VERGELEGEN

FLAGSHIP RED BLEND (GVB) 2014

ORIGIN	Only the Rondekop vineyards are used for the production of the Vergelegen G.V.B. These are dry-land vineyards with a planting density of 4000 vines to the hectare on granitic soils with a deep clay/pebble base offering excellent water retention. Planted at 180-220 meters above sea level, the vines are cooled by moderate sea breezes every afternoon, allowing for a longer growing season.								
VINIFICATION	Working with concentrated fruit from low-yielding vineyards (3-4 tons/ha), care was taken not to produce over-extracted wines. The juice was fermented with local yeasts and macerated for 5 weeks. Maturation took place in 100% new 225 litre Darnajou & Taransaud French oak barrels with at least two rackings over a 16 month period.								
COMPOSITION	<table><tr><td>Cabernet Sauvignon</td><td>81%</td></tr><tr><td>Cabernet Franc</td><td>13%</td></tr><tr><td>Merlot</td><td>6%</td></tr></table>	Cabernet Sauvignon	81%	Cabernet Franc	13%	Merlot	6%		
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MATURATION	Enjoy now or over the next 8 to 15 years.								
TASTING NOTE	Plum, chocolate, graphite and cassis and cedar wood on the nose, on the palate the fruit, tannin and acidity marry perfectly to offer balance and complexity, supported by flavours of black cherry, black currants and refreshing minerals.								