



## CABERNET SAUVIGNON [RESERVE] 2014

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.

*A total of 25 350 bottles were produced. 2014 was the first of a quartet of hot and dry vintages, but the winter of 2013 was one of the wettest on record with 1128 mm of rain. This included a monstrous 250 mm in a 36 hour downpour! We started harvesting the Cabernet Sauvignon on 31 March and finished on 14 April 2014.*

### 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 and closed tanks at high temperatures (28-32°C) and pumped over every 6 hours to maximize colour and tannin extraction. The wine spent 16 months in barrel; 40% new oak from coopers Taransaud, Darnajou and Sylvain. The wine was bottled on 4 December 2015.

### COMPOSITION

Cabernet Sauvignon 86%  
Merlot 10%  
Cabernet Franc 4%

### ANALYSIS

Alcohol 14,57%  
RS 2.68 g/l  
TA 5.36 g/l  
pH 3.73

### MATURATION

Accessible now but will reward further maturation in bottle.

