

## ESTATE RED, VERGELEGEN

Vintage

2022



This pioneering flagship red blend reflects the micro-climate and terroir of Vergelegen. The grapes are always sourced from the Rondekop Vineyards grown at 200 – 220 meters above sea level where the vineyards are extremely wind exposed and this leads to thick skinned berries that deliver very concentrated juice.

### TASTING NOTE

A blend of 66% Cabernet Sauvignon, 20% Merlot, 8% Cabernet Franc and 6% Petit Verdot. The nose has expressions of red berry fruits, hints of cedar wood and tobacco leaf. The palate has great texture and elegance with a plush finish and fruit forward finish.

### VINTAGE CONDITIONS

The post '21 harvest was cool and dry, with a good winter for generating cold units and a even rainfall. Bud break was 7 – 10 days later and was even. Early spring was cool and dry, but got wet later on so late cultivars battled with flowering. Unusual rain in summer lead to big canopies and more growth which required management at additional costs. This caused humidity which increased disease pressure and weeds. Due to cool conditions the phenology ripen was 10 day later. From January extreme heat shocked the vineyards so ripening was slow despite the hot dry ripening period, followed by a harvest that was 10 days later than usual. Despite this, excellent extract for colour and flavours were seen.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.5
pH	Acidity
3.64	5.3





### VINIFICATION DETAILS

Working with concentrated fruit from low yielding vineyards (3- 4 tons/ha), care is taken not to produce over-extracted wines. The juice is fermented with local yeasts and macerated for 5 weeks. Maturation takes place in 100% new 225l Sylvain and Taransaud French oak barrels with at least three rackings over a 24 month period.

### AWARDS

Tim Atkin MW: 94 pts  
Vinous: 90 pts

### ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Andre van Rensburg	None	Cork	Stellenbosch	Yes