SECKFORD AGENCIES

VERGELEGEN

THE MILL RED BLEND, VERGELEGEN

Vintage 2023



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.8
pH	**Acidity**
3.57	5.6

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Luke O' Cuinneagain	None	Cork	Stellenbosch	Yes

The Mill Red Blend forms part of the trio that is the Heritage range, where each wine represents a significant place on the Vergelegen Estate, in this case the remains of a historic mill.

TASTING NOTE

This wine offers aromas of cut grass, cedarwood, and dark chocolate, with structured tannins and flavours of mint, cassis, and blackcurrant, all framed by oak. A heady blend of 35% Cabernet Sauvignon, 33% Merlot, 16% Cabernet Franc, 7% Malbec, 5% Petit Verdot and 4% Syrah,

VINTAGE CONDITIONS

A much cooler and smaller 2023 harvest. A cooler ripening period ensured high quality wine with early cultivars. Late cultivars have been more challenging due the rains and cold conditions, but good management practices and exceptional site produce high quality grapes.

VINIFICATION DETAILS

Grapes from various vineyards were hand-picked, sorted, and fermented in stainless steel tanks with selected yeasts. After fermentation, extended skin contact and malolactic fermentation took place in steel tanks before the wine was matured for 12
months in 15% new French oak. It was then blended and bottled.

AWARDS

Tim Atkin MW: 92 pts