

THE MILL RED BLEND, VERGELEGEN

Vintage

2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.6
pH	Acidity
3.49	5.4

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

Succulent berry notes and fine tannins. An opulent red blend that delights with lashings of red berries and dark chocolate shavings. The texture is velvety with a plush finish. A heady blend of 41% Merlot, 34% Cabernet Sauvignon, 12% Syrah, 12% Cabernet Franc and 1% Petit Verdot.

VINTAGE CONDITIONS

The post '21 harvest was cool and dry, with a good winter for generating cold units and an 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 led 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 days 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.

VINIFICATION DETAILS

Selected from various north and north-westerly vineyards, where soil types of granite, Hutton and weathered shale dominate. Grapes are hand-picked and sorted, then fermented in stainless steel tanks of various sizes, using a combination of different yeasts according to the varieties and soil types. Post-fermentation, extended skin contact is carried out according to the cultivar. Post-skin contact, malolactic fermentation is completed in stainless steel tanks, and the wine is then taken to barrel. 15% new French oak of various sizes are used, where the wine is matured for 12 months then blended and bottled.

ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Andre van Rensburg	 Fining Agent None	 Closure Cork	 Region Stellenbosch	 Vegan Yes