SECKFORD AGENCIES

VERGELEGEN

V, VERGELEGEN

Vintage 2023



The Icon of Vergelegen. A timeless expression of elegance and finesse. The grapes are harvested from prime vineyard blocks reserved exclusively for V, and the wine is produced in limited quantities in exceptional vintages only.

TASTING NOTE

It's a wonderfully intense, polished red with focus, elegance and finesse to spare. Sappy, focused and beautifully balanced, it has graphite and cedarwood aromas, leafy intensity, and layers of fresh herbs, bramble and cassis embellished with a waft of graphite and dried herb and deftly integrated 60% new oak

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. This led to a very prolonged Cabernet harvest, but good management practices and exceptional site produce high quality grapes.

VINIFICATION DETAILS

The grapes were hand-picked and fermented in closed tanks at temperatures of 26-28°C. The young wine receives a post fermentation maceration of 28 days, followed by malolactic fermentation in new French oak. The V is matured in barrels for 12 months, after which it was blended and transferred to Foudre and barrels for a further 6 months. Followed by 24 months in bottle before release.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.9
pH	**Acidity**
3.56	5.6

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes

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