SECKFORD AGENCIES

VERGELEGEN

V, VERGELEGEN

Vintage 2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.1
pH	**Acidity**
3.62	5.6

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

The 2022 V is pure and fresh with notes of spice, dark chocolate and cedar wood. Although vibrant in youth, it will benefit from further bottle maturation. Cabernet Sauvignon 60% Petite Verdot 15%, Merlot 13% & Cabernet Franc 12%

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.

VINIFICATION DETAILS

The grapes are hand picked and fermented in closed tanks at temperatures of 28-30°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 16 months, followed by 24 months in bottle before release.

AWARDS

Tim Atkin MW: 95 pts
Vinous: 91 pts
Wine Advocate: 94 pts
Platter: 94 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