

V, VERGELEGEN

Vintage

2019



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

With its deep ruby colour and complex aroma, this wine exudes sophistication and refinement. Crafted from carefully selected estate grown Cabernet grapes 85% Cabernet Sauvignon, 15% Merlot

VINTAGE CONDITIONS

Coming off the back of a three-year drought, vines were already struggling in 2019, and with a warm start to the year, things were looking worrying. But the weather soon cooled, and thoughts turned to whether crops would ripen sufficiently. Thankfully these fears were unfounded; with yields down on 2018, the crop was able to ripen while providing outstanding concentration alongside refreshing acidity and moderate alcohols. The style of the 2019 vintage is one of elegance and purity, but with impressive structure and fine tannins. The refreshing acidity and structured nature of the wines should appeal to lovers of classic Bordeaux blends, with the ability to age and improve for a number of years to come

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.0
pH	Acidity
3.48	5.8

VINIFICATION DETAILS

The grapes were hand-picked and fermented in closed tanks at temperatures of 25-28°C. The young wine receives a post fermentation maceration of 48 days, followed by malolactic fermentation in stainless steel. The V is then racked to French oak for 18 months.

AWARDS

Tim Atkin MW: 93 pts

ATTRIBUTES

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