SECKFORD AGENCIES

VERGELEGEN

RESERVE CABERNET SAUVIGNON, VERGELEGEN

Vintage 2023



Cabernet vineyards are the most prolific on the farm and range in altitude. With various sites and soil types to work with, the aim is in expressing the Hutton and Oakleaf soils in the wine.

TASTING NOTE

Supremely elegant red, all detail, layers and nuances, with violet and fynbos aromas, notes of toast and five spice and blueberry fruit. Scented, granitic and polished, with perfumed 30% new wood and layers of cassis, fennel and bramble framed by stylish tannins.
(Magnums available - please enquire)

VINTAGE CONDITIONS

2023 was a much cooler and smaller 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

Grapes from various blocks were hand-picked and sorted before being transferred into stainless steel or wooden fermentation tanks. Different yeasts were used to work on both aromatic profiles and structural components. Various pump-over techniques were applied, including both open and closed pump-overs at different intervals. The Cabernet spent 3 weeks on its skins, post-fermentation, after which it was taken to 225l and 300l barrels (first, second and third fill) for 12 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.8
pH	**Acidity**
3.67	5.0

AWARDS

Tim Atkin MW: 91 pts
IWSC: Silver 94 pts

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Andre van Rensberg	None	Cork	Stellenbosch	Yes