SECKFORD AGENCIES

VERGELEGEN

RESERVE MERLOT, VERGELEGEN

Vintage 2023



Sourced from the north and north-westerley vineyards where the slope of the mountain flattens slightly. This allows for some buffering against stressful conditions.

TASTING NOTE

Dark chocolate, graphite and pencil shaving aromas and a palate of mint, basil, plum, black cherry, bramble and cassis framed by sculpted tannins and refreshing minerality.

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 sorted, transferred to stainless steel tanks, and cold-soaked for 2 days for soft extraction. They were inoculated with 3 yeast strains. A combination of pump-overs was used for extraction (closed and open). Depending on the extraction site, pump overs were stopped at various times during the ferment. The wine was left in contact with the skins post-ferment for delicate tannin manipulation. Malolactic fermentation took place in stainless steel after which the wines went to barrel – a combination of 225l and 300l barrels for 12 months of ageing before blending and bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.4
pH	**Acidity**
3.45	5.6

AWARDS

Tim Atkin MW: 93 pts
IWSC: Silver 91 pts

ATTRIBUTES

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

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