SECKFORD AGENCIES

VERGELEGEN

ESTATE RED, VERGELEGEN

Vintage 2023



This pioneering flagship red blend reflects the micro-climate and terroir of Vergelegen. The grapes are always sourced from the Rondekop Vineyards grown at 200 – 220 meters above sea level where the vineyards are extremely wind exposed and this leads to thick skinned berries that deliver very concentrated juice.

TASTING NOTE

A blend of 41% Cabernet Sauvignon, 39% Merlot, 10% Cabernet Franc, 5% Petit Verdot and 5% Malbec. This is a beautifully poised, elegant cuvée. Showing plenty of underlying structure, cassis and red berry fruit and sculpted tannins aromas of liquorice and five spice, remarkable density and palate weight, top notes of coffee bean and cedarwood and a core of inky black cherry, plum and cassis fruit.

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, but good management practices and exceptional site produce high quality grapes.

VINIFICATION DETAILS

The grapes were harvested at optimal ripeness for each cultivar. They underwent varied fermentation techniques and timings in stainless steel and wooden tanks according to each cultivar's characteristics. This was followed by maturation in combinations of barrel size and oak type (including the length of time spent in oak) after which the alchemic process of blending took place. The wine then was returned to a condonation of Foudre, wooden tanks and barrels for further aging. Total time was 16 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.9
pH	**Acidity**
3.54	5.6

AWARDS

Tim Atkin MW: 94 pts
Decanter: 92 pts

ATTRIBUTES

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

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