

## Vergenoegd Estate Wine 2001

Veritas 2005 - Bronze

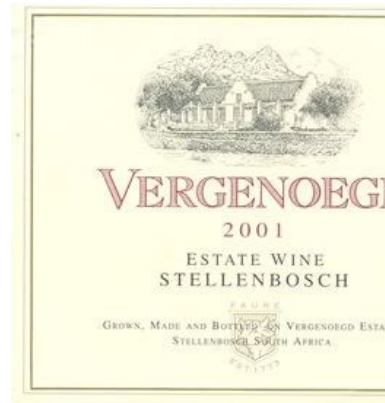
John Platter \*\*\*\*(\*)

WINE Magazine \*\*(\*)

Colour: The Vergenoegd has an attractive purple red edge and a deep intense center which is indicative of its youth, vitality and a longevity which promises more to come.

Nose: Lovely sweet blackcurrant fruit with a hint of mint and tobacco.

Palate: A nice balance between big ripe tannins, rich powerful structure yet elegant with satisfactory dry finish.



variety : Cabernet Sauvignon | 68% Cabernet Sauvignon, 25% Merlot, 7% Cabernet Franc

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Coastal

analysis : alc : 14.5 % vol pH : 3.34 ta : 6.1 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

2001 Vintage - Veritas 2005 - Bronze, John Platter \*\*\*\*(\*) WINE Magazine \*\*(\*)

2000 Vintage - Fairbairn Capital Trophy Wine Show 2004 - Bronze

Silver Medal at Concours Mondial de Bruxelles 2004, Veritas 2003 - Bronze, John Platter - \*\*\*\*(\*)

Potential

1999 Vintage - John Platter - \*\*\*\* (\*)

1998 Vintage - John Platter - \*\*\*\*, Wine Magazine \*\*\*

1997 Vintage - John Platter - \*\*\* (\*), Wine Magazine \*\*\*

1996 Vintage - John Platter - \*\*\*\*, Wine Magazine \*\*\*/\*, Veritas Gold Medal

1995 Vintage - John Platter - \*\*\*/\*, Wine Magazine \*\*\*\*, Veritas Gold Medal

1994 Vintage - John Platter - \*\*\*\*, Wine Magazine \*\*\*, Veritas Silver Medal

1993 Vintage - John Platter - \*\*\*\*, Veritas Silver Medal

1992 Vintage - John Platter - \*\*\*\*, Wine Magazine \*\*\*\*

1991 Vintage - John Platter - Pick of the bunch, Wine Magazine \*\*\*\*, Veritas Double Gold Medal

**in the vineyard :** The Vergenoegd is a classic Bourdeaux blend reflecting the unique terroir and winemaking philosophy of Vergenoegd. Usually a blend of Cabernet Sauvignon, Cabernet Franc and Merlot. The vines are planted in a mixture of fertile alluvial soils along the banks of the Eerste River and more sandy soil with calcareous layers. All vineyards can be irrigated to enable the grapes to ripen fully without being under stress. The estates vineyards also benefit from the cooling South Easterly winds blowing from the False Bay Coast a mere three kilometers away.

**about the harvest:** Harvest date and Sugar at harvest:

Cabernet Sauvignon: 07/03/2001 @ 24.5° Balling

Merlot: 14/02/2001 @ 24.5° - 25° Balling

Cabernet Franc: 16/03/2001 @ 24.8° Balling

Residual Sugar: 2.50g/l

**in the cellar :** Bottling date: 04/02/2003

### Vergenoegd Löw The Wine Estate

Stellenbosch

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www.vergenoegd.co.za