

Vergenoegd Shiraz 1994

Colour: Bright, clear ruby.

Nose: Herbacious, peppery, soft fruit.

Taste: Elegant, accessible fruit and well balanced.

variety: Shiraz | Shiraz

Winery: Vergenoegd Löw The Wine Estate

winemaker: John Faure wine of origin: Coastal

analysis: alc:13.0 % vol rs:2.5 g/l pH:3.68 ta:6.1 g/l

type: Red style: Dry taste: Herbaceous

pack: Bottle closure: Cork

ageing: Matured in oak for 12 months

in the vineyard: The wine is made from 20 year old vines grown on a single wire trellis system. The soil is sandy over a deep yellow clay base, restricting yield naturally, thus providing good quality grapes that ripen easily without losing too much of their natural acid. If necessary, an irrigation is supplied in very dry summers, thus enabling the grapes to ripen without placing undue stress on the vines.

about the harvest: Harvest Date: 2 March 1994

Sugar at Harvest: 23.5° Balling

in the cellar: Cooperage: Small used barrels

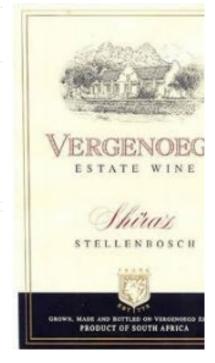
Bottling Date: 5 December 1995

Vergenoegd Löw The Wine Estate

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