

Vergenoegd Port 1992

Colour: Deep, rich and ruby in colour.

Nose: Hints of toffee and coffee.

Taste: Good balance of berry fruit and acid, nice grip on the palate.

variety : | Port

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Stellenbosch

analysis : alc : 17.5 % vol rs : 92.2 g/l pH : 3.58 ta : 5.2 g/l

type : Fortified **style :** Sweet

pack : Bottle **closure :** Cork

in the vineyard : Vergenoegd Estate makes use of the Tinta Barocca cultivar for the production of their Port which they have been producing for a number of years, the first vintage being bottled in 1986.

The vines are grown on the deep rich alluvial soils laid down by the Eerste River in former years. Harvesting only takes place when the grapes are fully ripe so as to capture as much natural sweetness in the final wine as possible.

about the harvest: Harvest Date: 23 March 1992

Sugar at Harvest: 24Â° Balling

in the cellar : Cooperage: 4th fill Vicard barrels - 1 year; large oak - 1 year

Bottling Date: 7 December 1993

Vergenoegd Löw The Wine Estate

Stellenbosch

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www.vergenoegd.co.za