

Vergenoegd Terrace Bay 2003

Colour: Deep lively violet and plum colours.

Nose: Lively white chocolate with peppery spice and a touch of mint.

Palate: Smooth dry tannins and velvety fruit, coating the palate with lingering white chocolate aftertaste.

variety : Cabernet Franc | 25% Cabernet Franc; 23% Cabernet Sauvignon; 23% Shiraz; 16% Merlot; 9% Touriga Nacional; 4% Tinta Barocca

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.4 g/l pH : 3.57 ta : 6.1 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Not too long ago – geologically speaking - Vergenoegd was covered by sea, and as the sea receded it left behind a terrace bed rich in maritime fossils, minerals and salts. Our vineyards, barely nine meters above sea level today, reflect this unique situation, and lying only 3 km from the False Bay coast, benefits from the prevailing cooling breezes. The Terrace Bay, crafted from blending the cultivars of grapes grown in this terroir, expresses itself as a full bodied, rich and complex wine, accessible slightly earlier than the rest of our wines, yet still uniquely Vergenoegd!

in the cellar : Wood Maturation

18 - 22 months in a combination of French (88%), Russian (6%) and American (6%)

225 and 300 litre barrels

1st Fill: 12%

2nd Fill: 73%

3rd Fill: 15%

Bottling Date: 09/02/2005



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Stellenbosch

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