

Vergenoegd Runner Duck Red 2009

Colour: Vivid, deep red plum with a lively purple edge.

Nose: Fresh raspberry and cherry fruits; layered with chocolate and cinnamon. Clean, elegant flavours with a hint of spice.

Palate: An explosion of fresh cherry and raspberry fruits with a subtle hint of pepper on the back palate. Soft, juicy but firm tannins, with a long, elegant finish. Immensely accessible!

Suited to serve with beef (sirloin/rump steak) and poultry - especially duck. If slightly chilled, it goes well with carpaccio or pasta with creamy sauces. When serving, this red can be slightly chilled or even decanted to further soften the tannins.

variety : Touriga Nacional | 38% Touriga Nacional, 33% Malbec, 29% Cabernet Franc

winery : Vergenoegd Löw The Wine Estate

winemaker : Marlize Jacobs

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3 g/l pH : 3.52 ta : 6.3 g/l

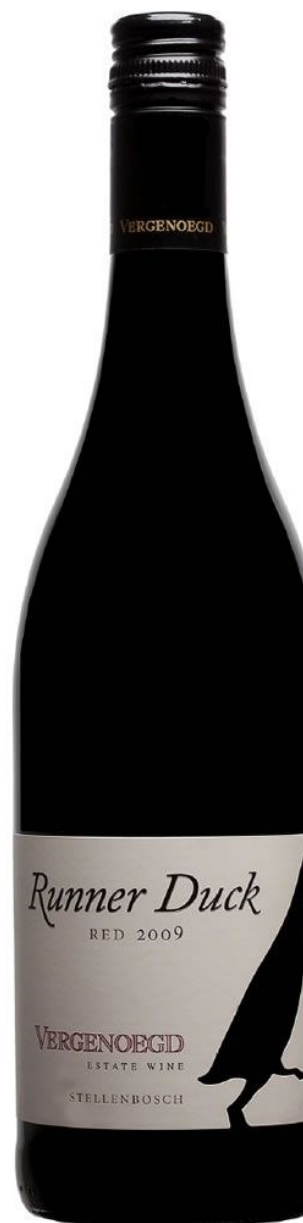
type : Red

pack : Bottle **closure :** Screwcap

in the vineyard : Those of you that have visited Vergenoegd will of course have seen our 500 strong flock of Indian Runner Ducks that daily forage for snails in our vineyards and march past our Restaurant on their way back home. The wines in this range have been named in honour of these hardworking ducks, who contribute towards our aim to implement more environmentally friendly farming practices.

in the cellar : Careful selection and blending has created this juicy, easy-drinking wine. Despite its youthfulness, the selected cultivars, Touriga Nacional, Malbec and Cabernet franc ensure good structure and the wine is adequately filled out with loads of ripe fruit and soft tannins. The three components are harvested and vinified separately. After fermentation the wines are matured in used 300 liter French oak barrels for 12 months. The individual barrels are then carefully assessed, tasted and the blend is then created.

Bottling Date: 2011/02/09



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Stellenbosch

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