

Vergenoegd Tawny Port 1999

Rich, dark Mahogany colour with definite brick orange around the edges. On the nose it resembles a Christmas pudding batter, with hints of citrus, nuts, marmalade and spice. Flavours of Nuts, Toffee, Biltong and dried apricot gently unfold on the tongue. This gentle, lingering character will develop further over the years.

Pairs exceptionally well with any duck dish. Also nicely compliments cheese and green figs, or any chocolate desert. This wine is also lovely when enjoyed on its own after dinner as an after dinner treat.

variety : Tinta Barocca | 100% Tinta Barocca

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Western Cape

analysis : alc : 19.92 % vol rs : 93.3 g/l pH : 3.31 ta : 7.4 g/l so2 : 86 mg/l fso2 : 9 mg/l

type : Red **style :** Sticky **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Unlimited amount of years

in the vineyard : These 26 year old vines are grown on the deep, rich alluvial soils laid down by the Eerste River flood plain in former years.

about the harvest: Harvesting only takes place when the grapes are fully ripe to capture as much natural sweetness and flavour in the final wine as possible. Grapes were harvested at the end of March, at 28°B.

in the cellar : The grapes were fermented in traditional cement open "kuipe." Where after cool maceration took place for two days, lots of pump-overs and punch downs are done during the maceration to extract maximum colours and flavours from the grapes before spontaneous fermentation kicks in. The wine is fortified at 12°B resulting in a nice sugar:acid balance in the finished wine. Where after the wine was carefully aged for 11 years in French Oak barrels.



Vergenoegd Löw The Wine Estate

Helderberg

+27.218433248

www.vergenoegd.co.za