

Vergenoegd Cabernet Sauvignon 2005

Colour: Deep, dense and dark ruby with a lively crimson edge.

Nose: Lively, dark red fruits leap forward along with flavours of blackcurrant, berries and black cherries. There is a slight spiciness followed by pencil shavings, cedar wood and hints of cigar box, this is rounded off with undertones of vanilla and chocolate.

Palate: Seamless tannins, that are well balanced by an abundance of fruit. Hints of spice and chocolate with a clean mineral finish, leaving lingering, well integrated blackcurrant and black cherry fruits, along with a smooth, elegant mouth feel.

variety : Cabernet Sauvignon | 95% Cabernet Sauvignon, 5% Merlot

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Stellenbosch

analysis : alc : 14.29 % vol rs : 1.5 g/l pH : 3.81 ta : 6.3 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : This wine is blended from various Cabernet Sauvignon blocks on the farm with vines planted in sandy top soil over a deep clay base layered with calcareous deposits. This restrict yields naturally and together with the cooling False Bay winds the grapes ripen easily without losing too much of their natural acidity. This almost near perfect natural balance between growth and yield necessitates only a very light summer canopy management program.

in the cellar : **Wood Maturation**

22 months in 300 litre French oak barrels.

1st Fill: 65%

2nd Fill: 35%

Bottling Date: 14/02/2007



Vergenoegd Löw The Wine Estate

Stellenbosch

021 843 3248

www.vergenoegd.co.za