

Vergenoegd Runner Duck White 2012

Colour: Clear, pale straw with a vibrant light green hue.

Nose: Subtle grapefruit, green pepper and gooseberry with some tropical pineapple and guava. Good balance between citrus and tropical fruits.

Palate: Crisp, fresh and zesty, yet full-bodied. Nice complexity of citrus and tropical fruits with grapefruit predominant on the finish. Long aftertaste.

The Runner Duck White will go well with all lunchtime favourites, such as salads, sushi and light pasta dishes. An excellent accompaniment to fish dishes and - of course - grilled shellfish.

variety : |

winery : Vergenoegd Löw The Wine Estate

winemaker : .

wine of origin :

analysis : alc : 13.00 % vol rs : 4.3 g/l pH : 3.37 ta : 6.3 g/l

type : White

pack : Bottle closure : Screwcap

in the vineyard : History

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.

Because we do not have any white cultivars growing on our Estate, we have sourced Sauvignon Blanc grapes from various vineyards and regions in the Western Cape. Grapes are hand-sorted prior to destemming and crushing, then cold-fermented with selected yeast strains and left on the fermentation lees for 3 months. Careful blending of the various Sauvignon Blanc components then follows. As Sauvignon Blanc is so site sensitive, it gives various flavour profiles in different areas. By skillful blending of these differing flavours, the resulting wine has a wide range of flavours with an interesting complexity.



Vergenoegd Löw The Wine Estate

Stellenbosch

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