

Vergenoegd Shiraz 2005

Colour: Rich ruby red with a browning edge.

Nose: Vanilla, pepper and a hint of smokiness. Black fruits and minerality rounds it off.

Palate: Medium bodied with a soft, smooth entry. White pepper and a mineral spiciness. Lovely intergrated tannis with a long elegant finish.

variety : Shiraz | 100% Shiraz

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.58 ta : 6.2 g/l

type : Red **style** : Dry **wooded**

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

in the vineyard : Made from a promising block of young Shiraz. The soil is sandy over deep yellow clay base, restricting yield naturally, thus providing good quality grapes that ripen easily without losing too much of their natural acidity. An extensive summer pruning programme is followed to provide an ideal balance between the amount of leaves and grapes to promote good colour and fruit concentration. Irrigation is supplied when needed, thus enabling the grapes to ripen easily without placing undue stress on the vines.

in the cellar : **Wood Maturation**

22 months in 100% 300 litre French oak barrels

1st Fill: 65%

2nd Fill: 35%

Bottling Date: 09/02/2005



Vergenoegd Löw The Wine Estate

Stellenbosch

021 843 3248

www.vergenoegd.co.za