

Vergenoegd Merlot 2007

Colour: Deep garnet with a tinge of vermillion at the edge Nose: Opulent vanilla and white chocolate tones, followed by some cedar spice, coriander and an elegant, but prominent mintiness Palate: Velvety smooth on entry, with red fruits and some vanilla and white chocolate on the back palate. Elegantly textured with a silky mouthfeel and a hint of honey

variety : Merlot | 100% Merlot

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.47 ta : 5.7 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Planted on alluvial soils along the Eerste River, these vines grow well. They are trellised on a four wire Perold trellis system and are pruned back to two eye spurs. To restrict yield and promote light penetration for better colour, we practice an extensive summer canopy management program. The oldest vines are 18 years old and supplementary irrigation is given when necessary.

about the harvest:

in the cellar :

Bottling date: 09.02.2009

Wood maturation:

18-22 months in 100% French Oak barrels

1st Fill – 33%

2nd Fill – 67%



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Stellenbosch

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