

Vergenoegd Terrace Bay 2006

Colour: Dark ruby red. Nose: A burst of ripe red fruits with hints of smokiness and vanilla as well as some quince and a bit of mintiness. Palate: Smooth, fruity entry with gripping, but integrated tannins. Long finish, supported by dark berries and a hint of caramel

variety : Cabernet Franc | 25% Touriga Nacional, 21% Cabernet franc, 18% Cabernet Sauvignon, 18% Shiraz, 18% Merlot

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.46 ta : 5.8 g/l

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

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

Not too long ago – geologically speaking – Vergenoegd was covered by sea, and as the sea receded it left behind a terrace bed rich in maritime fossils, minerals and salts.

in the vineyard : Not too long ago – geologically speaking - Vergenoegd was covered by sea, and as the sea receded it left behind a terrace bed rich in maritime fossils, minerals and salts. Our vineyards, barely nine meters above sea level today, reflect this unique situation, and lying only 3 km from the False Bay coast, benefits from the prevailing cooling breezes. The Terrace Bay, crafted from blending the cultivars of grapes grown in this terroir, expresses itself as a full bodied, rich and complex wine, accessible slightly earlier than the rest of our wines, yet still uniquely Vergenoegd!

in the cellar : Wood Maturation

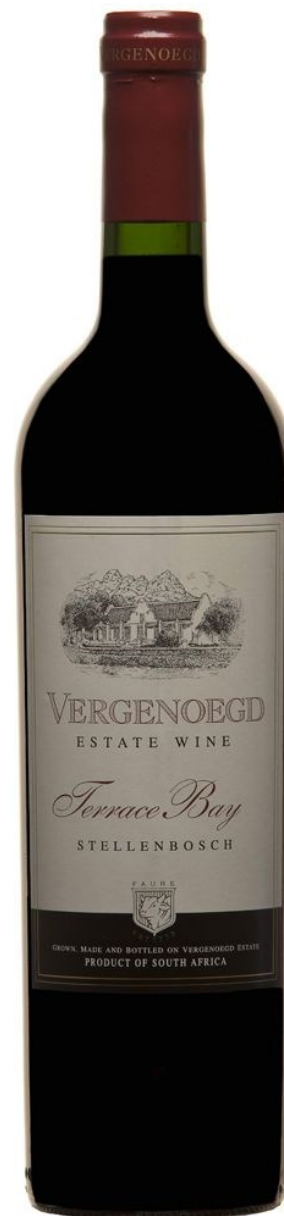
18 - 22 months in a combination of French (88%), Russian (6%) and American (6%)
225 and 300 litre barrels

1st Fill: 12%

2nd Fill: 73%

3rd Fill: 15%

Bottling Date: 11.02.2008



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Stellenbosch

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www.vergenoegd.co.za