

## Vergenoegd Shiraz 2007

Colour: Vibrant, deep red with a lighter edge Nose: Spicy white pepper predominates, with plums and black cherries and a hint of smokiness. Some vanilla as an afterthought Palate: Red and black berries, with lingering tannins and spicy white pepper. Firm structure with a well-rounded mouthfeel, finished by a lingering aftertaste

**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

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