

Vergenoegd Classic Range Merlot 2013

Colour: Deep, lively red cherry colour Nose: Subtle mint (eucalyptus) with juicy redcurrants and red plums to follow. Some spiciness (cloves, allspice). Hints of white chocolate and vanilla. Palate: Complex, but subtle red fruits, and a hint of boiled sweets. Medium-bodied with an all-round weight on the entire palate. Finish is long-lingering, balanced and very elegant.

variety : Merlot | 89% Merlot, 11% Malbec

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.63 ta : 5.5 g/l

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

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

Vergenoegd (which literally means 'satisfaction has been achieved' in Dutch) was originally granted in 1696 to Pieter de Vos, who must have felt that he had "achieved satisfaction" a short distance from the port city of Cape Town. The view from the homestead today towards Table Mountain in the west remains almost unaltered. The farm is virtually on the shores of False Bay and is overlooked by the impressive Hottentots Holland Mountains.

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: Climate: Vergenoegd has a maritime climate, allowing cool sea breezes in the summer to assist in the slow ripening of the berries to ensure a deep dark red colour. Soil: Planted on alluvial soils along the Eerste River. Nearly every winter a large part of the Merlot Vines are flooded due to the river bursting its banks. As a result of the rich deposits of silt, which are full of nutrients, the vines have an amazingly vigorous growth.

in the cellar : No new wood for this vintage but barrel matured in 2nd& 3rd Fill barrels for 18 months.



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Stellenbosch

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