

Vergenoegd Old Cape Colony Vintage 2008

Colour: Intense, dark ruby red with a crimson edge. Nose: Dried apricots, some nuttiness, with sweet strawberry and marshmallows. Palate: Sweet vanilla, black cherries and some mineral undertones. Complex, well-rounded palate with an everlasting aftertaste of dried fruits and Christmas pudding

variety : Tinta Barocca | 50% Tinta Barocca, 50% Touriga Nacional

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Stellenbosch

analysis : alc : 20.6 % vol rs : 89.5 g/l pH : 3.56 ta : 5.5 g/l

type : Fortified **style** : Sweet **body** : Full **taste** : Fruity **wooded**

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

in the vineyard :

From our 2001 vintage we have used Tinta Barocca and Touriga Nacional grapes - moving closer towards the Portuguese style of port, which are usually a blend of cultivars rather than only one cultivar. This vintage of grapes are from two different blocks, a block of Tinta Barocca, and from a very promising block of Touriga Nacional.

about the harvest:

Harvesting takes place when the grapes are fully ripe and packed with flavours.

in the cellar :

The Tinta Barocca and Touriga Nacional are crushed together into traditional open fermentors (kuipe). We allow the must to start fermenting naturally (no yeast inoculation) and the cap is continuously punched down every four hours during fermentation for maximum colour and flavour extraction. When the desired amount of sugar has been fermented into alcohol the grapes are pressed and fortified with 80 vol % brandy spirits and aged in old 225 liter French oak barrels for 18 months.

Wood Maturation: 18 Months in used 225 liter oak barrels.



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Stellenbosch

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