

Vergenoegd Runner Duck Sauvignon Blanc 2018

Colour: Pale gold with a tinge of greenness. Nose: Some tropical fruit on the nose: melon, gooseberry and pineapple. Fresh and inviting, with a hint of citrus. Palate: Clean and fresh with crisp acidity. Forthcoming fruits on the palate, finishing with a lingering aftertaste of pineapple and a hint of citrus. Light and easily drinkable.

The Runner Duck White will go well with all lunchtime favourites, such as salads, sushi and light pasta dishes. An excellent accompaniment to fish dishes and - of course - grilled shellfish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Vergenoegd Löw The Wine Estate

winemaker : Marlize Jacobs

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 2.3 g/l pH : 3.27 ta : 7.4 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

Those of you that have visited Vergenoegd will of course have seen our 800 strong flock of Indian Runner Ducks that daily forage for snails in our vineyards and march past our Restaurant on their way back home. The wines in this range have been named in honour of these hardworking ducks, who contribute towards our aim to implement more environmentally friendly farming practices.

in the vineyard : Because we do not have any white cultivars growing on our Estate, we have sourced Sauvignon blanc grapes from various vineyards and regions in the Western Cape.

in the cellar : Grapes are hand-sorted prior to destemming and crushing, then cold-fermented with selected yeast strains and left on the fermentation lees for 3 months. Careful blending of the various Sauvignon blanc components then follows. As Sauvignon blanc is so site sensitive, it gives various flavour profiles in different areas. By skillful blending of these differing flavours, the resulting wine has a wide range of flavours with an interesting complexity.



Vergenoegd Löw The Wine Estate

Stellenbosch

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