

Vergenoegd Löw Estate Collection Chenin Blanc Cap Classique 2024

Effervescence in a glass – fine bubbles fly to the surface of this lively, golden-hued Cap Classique. Apples and white blossom hints on the nose are followed by grapefruit nuances on the palate, ending with a slightly sweet lift balanced by good acidity.

Chenin Blanc is an exceptionally food-friendly wine and this bubbly version is no exception. A party starter with canapes, it will also pair beautifully with a more substantial poke bowl starring marinated salmon or tofu if you're following a plant-based diet.

variety : Chenin Blanc | 100%
winery : Vergenoegd Löw The Wine Estate
winemaker : Vusi Dalicuba
wine of origin : Western Cape
analysis : alc : 13.0 % vol rs : 5.1 g/l pH : 3.17 ta : 7.8 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Vergenoegd Löw has been revitalised following the principles of sustainability and a respect for the farm's over 300-year history. This includes the vineyards – working in harmony with nature, the optimal site has been selected for each wine-grape variety. Favourable maritime influences from nearby False Bay shape these premium site specific wines

in the vineyard : Following a smaller harvest in 2023, ideal winter conditions and above-average rainfall across all cultivation regions set the scene for a promising 2024 harvest. Despite a series of challenging climatic events faced, the cool, wet conditions that prevailed throughout the 2023 winter continued into autumn. These conditions brought much needed relief during the critical period when vines were recovering after the harvest. The 2023/24 season will be remembered for significant rainfall at the start of the season but little to none from the end of September to mid-February. Coupled with warm summer temperatures, these conditions accelerated the ripening of early cultivars, which led to lighter yields for these. The dry conditions, however, produced grapes of excellent quality. Superb wines are anticipated for the 2024 vintage.

in the cellar : The grapes are harvested into 20 kg crates for processing the following day when they are whole-bunch pressed using dry ice to prevent oxidation. As much flavour as possible is extracted from the skins. After settling, the juice is racked to separate tanks for fermentation using selected yeast strains that respect the primary flavours of the fruit. Fermentation completed, the wine is bottled under a crown cap where secondary fermentation takes place and kept for 18 months until final disgorging. Disgorged on 07 October 2024.



Vergenoegd Löw The Wine Estate

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