

Vergenoegd Löw Estate Collection Cape Tawny NV

This vintage, port-style fortified wine has a deep garnet glow in the glass. It segues into spiced black prunes on the nose, followed by a delicious dusting of chocolate and ripe purple figs on the palate. This fortified wine has a good balance of sugar to acid.

This port-style wine calls for a cheeseboard starring blue-veined cheese with smoky charcuterie, nuts and preserved figs. Also delicious in a creamy sauce over chicken (and as an accompaniment too), or baste a thyme-seasoned chicken and potatoes with a glassful for a new take on a Sunday roast (also served with a glass of chilled Cape Tawny).

variety : Tinta Barocca | 64% Tinta Barocca; 36% Touriga Nacional

winery : Vergenoegd Löw The Wine Estate

winemaker : Vusi Dalicuba

wine of origin : Western Cape

analysis : alc : 18.5 % vol rs : 103 g/l pH : 3.6 ta : 6.9 g/l

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

pack : Bottle **size** : 750ml **closure** : 0

Extraordinary things happen where the ocean meets our vineyards. Our traditional oak barrels imbue our wines with their characteristic depth of flavour and velvety smooth mouthfeel. Uniquely located off the coast of False Bay, our vineyards enjoy bright summers, cool ocean breezes and fertile soil – perfect for the cultivation of exceptional grapes

about the harvest: Harvested, hand crafted, and bottled with passion, this extraordinary wine is an expression of our unique terroir and dedication to excellence.

in the cellar : Grapes are hand-harvested and chilled overnight, then processed through a mash pump to the selected fermentation tanks and open fermenters. Grapes in the open fermenters are punched down every tow to three hours. The grape must is then inoculated using a selected yeast strain. During the fermentation period, the temperature is kept between 23-26 degrees Celsius for slower fermentation and extended skin contact to preserve the primary fruit. During fermentation, the grape must is fortified with brandy spirit, the addition of which raises the strength of the wine to a level where the yeasts responsible for fermentation can no longer survive. The fermentation stops before all the sugar in the juice has been turned into alcohol and some of the natural sweetness of the grape is thus preserved in the finished wines. The resultant wines then spend 60 months in second-, third- and fourth-fill barrels before being blended.



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Stellenbosch

021 843 3248

www.vergenoege.co.za