

Vergenoegd Löw Family Collection Maximillian 2022

Vergenoegd Löw Family Collection Maximillian 2022 is a deep ruby-toned, Cabernet-led Bordeaux-style red blend that is softened by Merlot and enhanced by a touch of Petit Verdot that adds spicy fruit notes and structure. Alluring, opulent, and rich with blackcurrant and plum notes.

For a special celebration, a slow-roasted leg of lamb, flavoured with anchovies, garlic and rosemary and accompanied by a tray of roast root vegetables, paired with this wine will elicit sighs of pleasure from diners around the table, as will a vegetarian-friendly nut roast served with a gravy made from roasted vegetables.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 19% Merlot, 6% Petit Verdot

winery : Vergenoegd Löw The Wine Estate

winemaker : Vusi Dalicuba

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 3.1 g/l pH : 3.55 ta : 6.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

2025 Michelangelo Awards - Platinum

ageing : This wine is eminently drinkable now but will reward further with a few years of bottle maturation.

in the vineyard : 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.

about the harvest: A cool season and moderate weather conditions during harvest time slowed down ripening, which gave vines the opportunity to develop stunning flavour and colour in this year's wine grape crop. Due to a cool, wet spring, budding was seven to 14 days later than normal in general, but consistently good and even. The cool weather also delayed initial shoot growth. Most vines started to catch up by flowering, which occurred about five days later than usual.

Grapes are hand-harvested and chilled overnight.

in the cellar : After being harvested, the grapes are processed through a mash pump to the selected fermentation tanks and open fermenters. Grapes in the open fermenters are punched down every two 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°C for slower fermentation and extended skin contact to preserve the primary fruit. After fermentation, the grape must is left on the skin for extended skin maceration for five days for colour stability and polymerisation of tannins before being pressed and pumped to different tanks/barrels for malolactic fermentation. The resultant wines then spend time in second, third and fourth-fill barrels before being blended.



Vergenoegd Löw The Wine Estate

Stellenbosch

021 843 3248

www.vergenoegd.co.za