

Vergenoegd Löw Collection Chardonnay 2024

A gorgeous golden colour in the glass, tangerine citrus on the nose is the intriguing entry to nutty nuances and complexity from time spent in barrel. This layered wine culminates in a flinty finish.

This classic cool coastal Chardonnay calls for pescatarian pairings, from scallops with a lemony garlic butter to pan-fried fish fillets with a creamy dill and lemon sauce. A vegetable bake with gruyère cheese makes a perfect vegetarian option.

variety : Chardonnay | 100% Chardonnay

winery : Vergenoegd Löw The Wine Estate

winemaker : Vusi Dulicuba

wine of origin : Stellenbosch

analysis: alc : 13.5 % vol rs : 2.2 g/l pH : 3.48 ta : 6.1 g/l

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

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

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

about the harvest: 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, cool, wet conditions that prevailed throughout the 2023 continued into autumn. These conditions brought much-needed relief during the critical period when vines were recovering after the harvest. Cool and wet conditions prevailed for the remainder of spring. Coupled with warm summer temperatures, these conditions accelerated the ripening of early cultivars, which led to lighter yields for early cultivars. The dry conditions, however, produced grapes of excellent quality.

in the cellar : Grapes are hand-harvested into 20 kg crates at a selected sugar level then chilled overnight. The free-run and press juices are separated after pressing and the juice is then cold soaked for two to three days. A selected yeast strain is then used to enhance primary flavours obtained from the grapes. Fermentation is completed in tank and barrel. Thereafter, the wine is matured for six months and blended to create a 50/50 blend.



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Stellenbosch

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