

Vergenoegd Löw Estate Collection Chardonnay 2025

In the Vergenoegd Löw Collection Chardonnay 2025, fragrant, crisp, green pear and mellow spice are evident on the nose and palate. Elegant and restrained with lovely lemony notes emerging, and a beautifully balanced acidity. The use of various fermentation vessels, including a concrete egg, and eight months of barrel-ageing add to the wine's complexity and texture.

Paprika and lemon free-range chicken with orzo, baby spinach and parmesan or a vegetarian dish of creamy lemon orzo with oven-roasted chickpeas and baby greens make a pleasing match.

variety : Chardonnay | 100% Chardonnay

winery : Vergenoegd Löw The Wine Estate

winemaker : Vusi Dulicuba

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.8 g/l pH : 3.52 ta : 5.7 g/l

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

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 : The previous season's post-harvest period saw an early leaf fall by early April due to a dry, windy and warm autumn. Normal winter temperatures only appeared around the end of June, as the above-normal mild weather continued into the month. Consequently, compared to the 2024 season, cold unit accumulation was postponed by about 20 days. But this winter was notable for its record-breaking July rainfall. Budburst took place later than in the previous season due to a colder August and milder September temperatures. Compared to the previous season, the blossoming season had favourable conditions, including less severe wind. However, from mid-October to mid-November, high gusts were seen, which occasionally resulted in a lower set of fruit. The Stellenbosch region experienced more robust growth and good output as a result of the October, November and December rains that followed the big winter rains.

about the harvest: In summer 2025, the Chardonnay grapes were harvested into 20kg crates and then chilled overnight in the reefer for processing the next day.

in the cellar : After being chilled overnight, the grapes were separated per block, then one part was crushed and destemmed and the other whole-bunch pressed. After four hours of skin contact to extract flavor, the free-run juice was drained carefully from the press to the settling tank and the mash was then pressed to a separate tank for settling. After settling, the juices were then racked to separate tanks for fermentation. Certain yeast strains were selected that respect the primary flavours of the fruit. This Chardonnay was fermented in various vessels – one portion in a concrete egg, another in older 400L barrels and the remainder in new 500L barrels. The wine was barrel-aged for eight months before blending and bottling.



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Stellenbosch

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