

Vergenoegd Löw Collection Amalie Merlot 2024

Vergenoegd Löw Collection Amalie Merlot 2024 has a deep red hue. It is smooth and succulent with dark fruit and juicy mulberries on the nose. Faint fynbos and herbal notes with a trace of cocoa provide underlying intrigue. A balanced, rounded tannin structure makes for a lingering finish.

Delicious paired with a classic British toad in the hole or an updated version featuring a roast tomato and red onion sauce instead of the traditional sausages baked in a crispy batter (or keep the sossies too for a luxe version). Add some peppery rocket leaves simply dressed in olive oil and balsamic vinegar on the side and you're in for a treat!

variety : Merlot | 100% Merlot

winery : Vergenoegd Löw The Wine Estate

winemaker : Vusi Dalicuba

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.0 g/l pH : 3.55 ta : 5.8 g/l

type : Red **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 : 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: 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, 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. The 2024 season will be remembered for significant rainfall at the start of the season but little to no rainfall 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 early cultivars. The dry conditions, however, produced grapes of excellent quality.

The grapes were hand harvested in February 2024.

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 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