

Vergenoegd Löw Family Collection Livia Blanc de Blancs 2023

Finesse in a glass, this Cap Classique presents an exceptionally fine, persistent mousse. Blanc de blancs is a French term that means 'white from whites'. In this case, the blend is 65% Chardonnay and, rather unusually, 35% Viognier, a variety that lends floral nuances of white citrus blossoms. Toasty brioche and refreshing pink grapefruit pith are backed by crisp acidity and elegantly wrapped up in a clean, dry finish. Time spent on the lees adds complexity and depth.

This premium Cap Classique is perfect for celebratory toasting and sipping partnered with oysters and sushi. Or, at a moderate 11.5% alcohol, enjoy at lunchtime accompanied by a smoked salmon salad with a fresh dill and lemon dressing.

variety : Chardonnay | 65% Chardonnay & 35% Viognier
winery : Vergenoegd Löw The Wine Estate
winemaker : Vusi Dalicuba
wine of origin : Stellenbosch
analysis : alc : 11.5 % vol rs : 2.3 g/l pH : 3.28 ta : 6.4 g/l
type : Cap_Classique **style :** Dry **body :** Medium
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 2022/23 growing season had a dry and warmer winter with generally good growing conditions during the vegetative growth phase. Good rains shortly before veraison benefited quality. This was followed by a cool and wet ripening period that gave the grapes a chance to ripen optimally at a slower rate. The harvest was smaller than the previous one, but excellent quality grapes hold big promise for the making of remarkable wines.

about the harvest: Grapes are hand-harvested at an optimal sugar level into 20 kg crates and chilled overnight before being whole-bunch pressed using dry ice to prevent oxidation

in the cellar : The grapes are then treated with enzymes to extract as much flavour as possible from the skins. After the free-run juice has been drained, the grapes are pressed to a separate tank for settling. Thereafter, the juice is racked to separate tanks for fermentation using certain yeast strains that respect the primary flavours of the fruit. After fermentation, the wine spends eight months in barrel for malolactic fermentation and maturation. After maturation, the wine is tasted and analysed, and a bottling date is decided on. Three days before bottling, the starter for the secondary fermentation is prepared and added to the tank on the day of bottling. Thereafter, the wine undergoes secondary fermentation in the bottle where it spends 20 months under crown cap until final disgorging on 16 July 2025.



Vergenoegd Löw The Wine Estate

Stellenbosch

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