

## Vergenoegd Löw Estate Collection Sauvignon Blanc 2025

An elegant pale gold in colour, this wine shows nettles on the nose with greengage notes opening up to exuberant lime aromas and flavours. A pleasantly creamy texture and mouthfeel lead to a lingering finish.

A roast free-range chicken rubbed with herbs (marjoram, rosemary and sage) will complement this zesty wine well. Free-range chicken or vegan schnitzels with a squeeze of lemon will also be a great match.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Vergenoegd Löw The Wine Estate  
**winemaker** : Vusi Dalicuba  
**wine of origin** : Western Cape  
**analysis** : alc : 13 % vol   rs : 2.1 g/l   pH : 3.38   ta : 5.7 g/l  
**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity  
**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** : Last 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 previous season, cold unit accumulation was postponed by about 20 days but the winter was notable for its record-breaking July rainfall. Bud burst 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 follow-up rains that followed the big winter rains.

**about the harvest**: The grapes were harvested into 20 kg crates, then stored in the reefer overnight.

**in the cellar** : The next day, the grapes were crushed and destemmed, then pumped to the press with dry ice used at crushing to prevent oxidation. After skin contact, the free-run juice was drained carefully from the press to the settling tank. After settling, the juice was then racked to separate tanks for fermentation after the use of certain yeast strains that respect the primary flavours of the fruit.



### Vergenoegd Löw The Wine Estate

Stellenbosch

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