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Vergenoegd Löw Estate Collection Cabernet Franc Rosé 2025

A subtle shade of onion skin with the palest of pink hues in the glass, a delicately perfumed nose reveals delectable traces of Turkish delight with fresh red berries on the palate.

That pale salmon-pink hue is your cue – sushi (salmon roses, in particular, or avocado maki rolls for the vegetarians) is the perfect partner to this crisp and refreshing rosé. Else, for something a little more substantial, try a salmon (or marinated tofu) poke bowl with avocado, cucumber, edamame beans and thinly sliced radishes on sushi rice.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Vergenoegd Löw The Wine Estate
winemaker : Vusi Dalicuba
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3.0 g/l **pH :** 3.55 **ta :** 4.9 g/l
type : Rose
pack : Bottle **size :** 750ml **closure :** Screwcap

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.

in the cellar : Grapes are hand-harvested into 20 kg crates at a selected sugar level then chilled overnight. The grapes are then whole pressed. Thereafter, the free-run and press juices are separated and the juice is then cold soaked for two to three days. A selected yeast strain is then used to enhance the primary flavours obtained from the grapes. Fermentation is completed in tank and the wine is then matured for about two months. Thereafter, the wine is stabilised and ready for bottling.

Vergenoegd Löw The Wine Estate
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