

Vergenoegd Löw Family Collection Sebastian Cape Vintage 2017

Tawny in colour with a rich, smooth palate from five years spent cosseted in older oak, this port-style wine initially opens with enticing toffee aromas. Made from 100% Shiraz grapes rather than the typical Portuguese varieties, the palate reveals raisined fruit, roasted nut nuances and warm spice depth with a satisfying touch of prune sweetness on the finish.

Paired with a cauliflower and blue cheese soup, this Cape Tawny will provide a port in any storm on a winter's day (your granny was onto something). Follow with a charcuterie board featuring smoky cured meats, strong mature cheeses and nuts for a feast. Also duos delightfully with a coffee walnut cake for a sweet conclusion.

variety : Shiraz | 100% Shiraz

winery : Vergenoegd Löw The Wine Estate

winemaker : Vusi Dalicuba

wine of origin : Stellenbosch

analysis : alc : 18.0 % vol rs : 111.6 g/l pH : 3.51 ta : 6.5 g/l

type : Fortified

pack : Bottle **size :** 0 **closure :** 0

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 : A challenging season led to a smaller but exceptional wine grape harvest in the Stellenbosch region. Leaf fall occurred at the normal time. Less cold units were accumulated at the end of May to the beginning of June. The rainfall from June to August was lower than the previous year with warmer day and night temperatures. The ripening process accelerated towards the end of the harvest season and placed immense pressure on cellar space. Recoveries were average to even below-average. However, these challenging conditions led to healthy and high quality wine grapes which will produce wines of exceptional quality.

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. During fermentation, the grape must is fortified with brandy spirit, the addition of which raises the strength of the wine to a level where the yeasts responsible for fermentation can no longer survive. The fermentation stops before all the sugar in the juice has been turned into alcohol and some of the natural sweetness of the grape is thus preserved in the finished wines. The resultant wines then spend 60 months in second-, third- and fourth-fill barrels before being blended.



Vergenoegd Löw The Wine Estate

Stellenbosch

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