

## Vergenoegd Löw Collection Cabernet Sauvignon 2023

A dark-hued red in the glass, damson plums and black berry fruit are framed by savoury cedar, warm spice and subtle fynbos undertones. The dry, grippy tannins will soften with further time in the bottle.

Now here's a wine that doesn't need to sing for its supper - this Cabernet will harmonise perfectly with a number of dishes. Try a tomahawk steak on the coals, a perfect match with its marbled fat, or grilled lamb chops with crisped fat. Not in the mood for meat? A vegetarian mushroom galette will provide an umami kick.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Vergenoegd Löw The Wine Estate

**winemaker** : Vusi Dalicuba

**wine of origin** : Stellenbosch

**analysis** : alc : 14.0 % vol rs : 3.2 g/l pH : 3.48 ta : 6.3 g/l

**type** : Red

**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.

### **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](http://www.vergenoegd.co.za)