

Vergenoegd Estate Wine 2000

Flagship wine of the Estate

It is a classic blend of the 3 Bordeaux cultivars - Cabernet Sauvignon, Merlot and Cabernet Franc.

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Silver Medal at Concours Mondial de Bruxelles 2004

Veritas 2003 - Bronze

Rich almost inky appearance. Nice ripe red berry and plum fruit. Spicy vanilla scents with a hint of coffee and chocolate on the nose. A sweet structured forceful wine but with characteristic elegance and finesse. Big smooth tannins with good length.



variety : Cabernet Sauvignon | 58% Cabernet Sauvignon, 39% Merlot, 3% Cabernet

winery : Vergenoegd Löw The Wine Estate

winemaker : John Faure

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.34 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2000 Vintage â€" Fairbairn Capital Trophy Wine Show 2004 - Bronze

Silver Medal at Concours Mondial de Bruxelles 2004, Veritas 2003 - Bronze, John Platter - ****(*)

Potential

1999 Vintage â€" John Platter - **** (*)

1998 Vintage â€" John Platter - ****, Wine Magazine ***

1997 Vintage â€" John Platter - *** (*), Wine Magazine ***

1996 Vintage â€" John Platter - ****, Wine Magazine ***/*, Veritas Gold Medal

1995 Vintage â€" John Platter - ***/*, Wine Magazine ****, Veritas Gold Medal

1994 Vintage â€" John Platter - ****, Wine Magazine ***, Veritas Silver Medal

1993 Vintage â€" John Platter - ****, Veritas Silver Medal

1992 Vintage â€" John Platter - ****, Wine Magazine ****

1991 Vintage â€" John Platter â€" Pick of the bunch, Wine Magazine ****, Veritas Double Gold Medal

in the vineyard : The Vergenoegd is a classic Bordeaux blend reflecting the unique terroir and winemaking philosophy of Vergenoegd. Usually a blend of Cabernet Sauvignon, Cabernet Franc and Merlot. The vines are planted in a mixture of fertile alluvial soils along the banks of the Eerste River and more sandy soil with calcareous layers. All vineyards can be irrigated to enable the grapes to ripen fully without being under stress. The estates vineyards also benefit from the cooling South Easterly winds blowing from the False Bay Coast a mere three kilometers away.

about the harvest: Harvest date: Cabernet Sauvignon 7-20/03/2000 at 24.5Â° Balling, Merlot 18/02/2000 at 24.8Â° Balling, Cabernet Franc 21/03/2000 at 24.6Â° Balling

in the cellar : The Vergenoegd is a blend of 58% Cabernet Sauvignon, 39% Merlot and 3% Cabernet Franc. Maturation: 22 months in a combination of French barrels, New French 300 liter 16%, New French 225 liter 49%, French 2nd Fill 225 liter 35%.
Bottling date: 2002/06/24

Vergenoegd Löw The Wine Estate

Stellenbosch

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www.vergenoegd.co.za