

## Vergenoegd Merlot 2001

A classically elegant Merlot (88%) bolstered by a small amount of Cabernet Sauvignon (10%) and Cabernet Franc (2%). A lovely black plum with fresh lively hues and a dark garnet edge. An interesting delicate mocha/chocolate mintiness complementing the rich red plum fruit on the nose. A full but elegant palate with well balanced fruit and wood with a savoury finish and a lengthy aftertaste.

**variety :** Merlot | 88% Merlot, 10% Cabernet Sauvignon, 2% Cabernet Franc

**winery :** Vergenoegd Löw The Wine Estate

**winemaker :** John Faure

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol rs : 2.4 g/l pH : 3.28 ta : 6.2 g/l va : 0.48 g/l

**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

**pack :** Bottle **closure :** Cork

2001 Vintage â€" WINE Magazine - \*\*1/2

2000 Vintage â€" John Platter - \*\*\*\*, WINE Magazine - \*\*\*(\*), Veritas Double Gold Medal

1999 Vintage â€" John Platter - \*\*\*\*, Veritas Double Gold Medal

1998 Vintage â€" John Platter - \*\*\*\*, WINE Magazine -\*\*\*\*, Juliet Cullinan 2nd Place

1997 Vintage â€" John Platter - \*\*\*(\*), WINE Magazine - \*\*\*(\*), Veritas Silver Medal

1996 Vintage â€" John Platter - \*\*\*(\*), WINE magazine - \*\*\*(\*), Veritas Gold Medal

1995 Vintage â€" John Platter - \*\*\*, Veritas Gold Medal

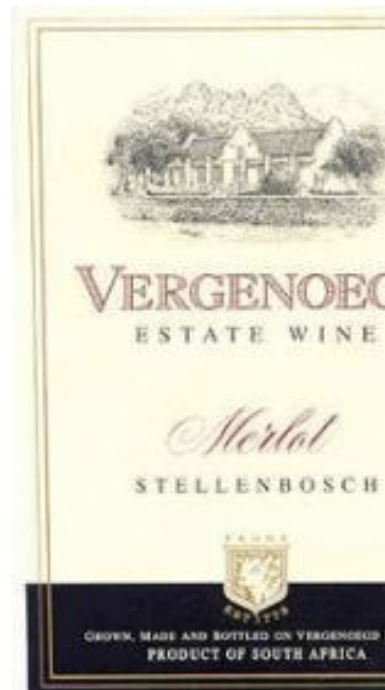
1994 Vintage â€" John Platter - \*\*\*, WINE Magazine - \*\*\*

1993 Vintage â€" John Platter - \*\*\*

1992 Vintage â€" John Platter - \*\*\*

1991 Vintage â€" John Platter - \*\*\*, Veritas Gold Medal

1990 Vintage â€" John Platter - \*\*\*, Veritas Gold Medal



**in the vineyard :** Planted on more fertile alluvial vlei soils along the banks of the Eerste River, these vines grow well. They are trellised on a four wire hedge trellis system and are pruned back to two eye spurs. To restrict yield and promote light penetration for better colour, we practice an intensive summer pruning programme. The vines are 15 years old and supplementary irrigation is given when necessary.

**about the harvest:** Harvest date: 14 â€" 19 Feb 2001

Bottling date: 5 Feb 2003

Sugar at harvest: 24,5 â€" 25 degree Balling

**in the cellar :** Maturation: 18 months

57% 1st Fill 300 litre New French barrels

37% 2nd Fill 225 litre French barrels

6% 2nd Fill 225 litre Russian barrels

## Vergenoegd Löw The Wine Estate

Stellenbosch

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