



NEWSLETTER - SEPTEMBER 2014

A word from the cellar ...

Usually John Faure would write this himself to update us on what is happening in the cellar, but fortunately for him (seeing that he is not a big fan of writing), he is currently on a well deserved break in Europe with his wife, Dorothy. This means that Vergenoegd has been left in the capable hands of Marlize Jacobs, our winemaker and viticulturist. We asked her to write a short paragraph about what exactly she is up to on the farm right now. Here it is...

With pruning now done and dusted, we are eagerly awaiting the budding of the vines, after which we shall commence suckering. This entails the removal of unwanted shoots in order to create balance in the vine. So far, it looks like we will be having an early spring ...

While we wait for this, we are taking care of some much-needed maintenance: whitewashing of the farm buildings, repairs of vineyard poles and trellis wires, and alien clearing when there is still time left.

Also, with Farmer John away on holiday, I am looking after the duck breeding for him. This I enjoy very much, as the little ducklings are so cute - but it is a lot more complicated than I thought!

Marlize Jacobs - winemaker/viticulturist



Get to know Marlize ...

Seeing that she is in charge of the farm, we figured that this is a great opportunity for you to get to know her better by asking her a few questions:

1. When did you join the Vergenoegd team?

In 2007, straight after graduating from Elsenburg. I actually started working almost immediately after my final exam paper!

2. If you were not a winemaker ... what would you have been?

Can't really think of a job that is more satisfying than winemaking ... but if I had continued to study what I initially started off with (way back), I would probably be a lawyer today.

3. Where were you born and what did your father and mother do for a living?

I was born in the Free State in Winburg and grew up on a farm. My father farmed with sheep and wheat, and my mother was a nurse in the local hospital.

4. If you have 4 hours of free time, how would you spend it?

I am an avid reader, so I would probably read a good book. Or go window shopping in Cape Town ... yes, I am a fairly boring person!

5. Where is your favourite spot on Vergenoegd?

On top of the bridge that runs across the Eerste River - you can see the whole farm from there, and for even much further ... and you can also see whether the workers are actually working in the vineyards!

6. What is your favourite cultivar?

To drink: Cabernet Sauvignon. To make: Touriga Nacional - it is such a versatile cultivar that is often highly underestimated.

7. What is it like working in the cellar with John Faure?

John is an excellent winemaker with many years of experience in making top quality wines. I can only learn from him, and I do so on a daily basis. Before I even started studying winemaking, it was always my dream to be a winemaker on Vergenoegd, because I have always loved the wines!

8. What is the craziest thing on your "bucket list"?

To ski a black diamond again without breaking my neck



Roadtrips, shows and other exciting stuff...

This time of the year, the wine show calendar is packed full of great events. As usual, Nannie de Villiers Nieuwoudt had the job of showing the country what great wines we have. First up was the Garden Coast and Eastern Cape. We had not seen our distributors, Jacques and Taffy, for a while and we decided to incorporate the trip with the Kirkwood Festival. As the Kirkwood Festival is a 4 day / 8am to 10pm / 50 000 people - show, it was only fitting that Nannie's husband Izak (Sakkie) went along to help with the long hours. Only one catch - this meant that their 2 year old daughter, Olivia, was going along too! With a double cab bakkie and hired trailer packed to the rim they were off.



Here is the trip in her own words:

"The long road up the coast felt like a breeze with the trade visit stops in George, Wilderness and Knysna. We stayed overnight in Knysna and had a full day in Plettenberg Bay with Taffy. The day went very well and the Lookout Beach restaurant was the next stop. After the visit (and lunch), we got back in the car and started driving up the extremely steep hill (if you have been to Plett, you will know what I am talking about). Suddenly the car just stopped and then even worse, it started rolling back down the hill. Fortunately there were no cars behind us, but we immediately realised getting up this hill was going to be a problem. You have to keep in mind that we had 660 bottles of wine and all our bags, food, camping cot for Livie etc in the bakkie and trailer. We barely managed to make it into a side road when I suddenly remembered that my car has 4x4! Living in Somerset West, I had never used it before. Sakkie put the car in 4x4 low gear and we slowly made it up the hill. I have never been so relieved in my life. I could just imagine us carrying all those boxes up the hill ourselves.

The rest of the day was a breeze and we stopped at São Gonçalo's Kitchen just outside Plettenberg Bay as they stock our Runner Duck Red. Bonus was that they also make THE best pastries in the country! The owner, Roy, is a super nice guy and we walked out with our pastries and coffee for the road.

That evening we stayed in a guesthouse right on the beautiful Jeffrey's Bay beach with the car and trailer parked right in front of our window. Imagine the face of a car thief had he stolen our car that night and had a look at what was packed in the canopy and trailer!

We set off to the little town of Kirkwood the next morning. Beautiful drive along with a few wrong turns, but after realising that the truck full of roses from Grabouw in front of us must also be going to the festival, we followed him all the way there. We got our stand ready and booked in at a local old lady, 80 year old Tannie Nellie, who was renting us a room for the 4 days. She is an amazing lady and she fed Sakkie as if her life depended on it. Livie immediately liked her too. The next morning the craziness started. The typical Eastern Cape cold air was perfect for our matured reds. I was happy that I had bought Livie a bright pink jacket for the trip with all the people there and I wrote my telephone number on her hands just in case she disappeared. She was loving the music and performances all day, but so were we. People were streaming in all day. We were pouring wine, talking and dancing at our stand but it took its toll on our voices and feet. As much fun as it was (our sales were really good too, it was probably one of the toughest shows I have ever done. There is no way I could have done it without Sakkie! On our drive back to Somerset West we stopped at São Gonçalo's Kitchen again. This time we got even more goodies and enjoyed it all the way home as the bakkie was cruising along without the weight of 660 bottles of wine."



Next up was the Good Food and Wine Show in Johannesburg. Nannie packed her bags and off she went, by herself this time. It started off fairly calm on the Thursday, but Friday got really busy. One strong cup of coffee on Saturday morning and that was it for the day! There were SO many people that the show had to close its doors to stop more people from coming in. There was no time to take a break or even eat something. Before the end of the day, Nannie had sold out! So, unfortunately on Sunday she could only talk to the people and take entries for our "Shiraz Magnum" competition.



The lucky winner of the Shiraz Magnum 2005 for the JHB Good Food and Wine Show is:

Thamar Francis

Back on the farm we have some exciting things happening. We are finally getting new thatching done and it is looking very good. A brand new thatch roof on a historic Cape gable homestead is a beautiful sight.

August is also the start of our baby month. Our duck babies of course. We hatch over 400 ducklings in the incubators to make sure our working flock of ducks are able to do their job for many years to come. We are happy to see that we are not the only ones appreciating the contribution from the ducks as an exciting new restaurant in Johannesburg, 310 Sustainable Eatery Bar & Lounge, has shown us by including our duck story on their menu and serving the Runner Duck wines as their house wines. Be sure to go see them and have the Sirloin and Gnocchi combo which is an absolute winner!

Remember to come get your duck eggs in the tasting room too!



Tasting Room opening times

Monday to Friday 09h00 - 17h00
Saturday, Sunday and Public Holidays 09h30 - 16h00
Closed on 25th December 2014 and 1 January 2015.

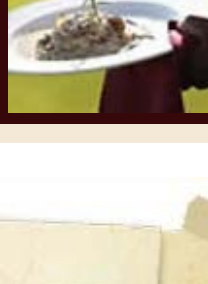
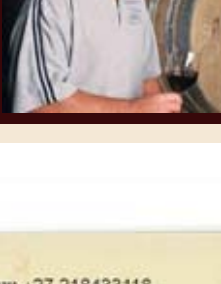
ALL TOURS BY APPOINTMENT ONLY.

The tasting room can be emailed on taste@vergenoege.co.za.

Pomegranate Restaurant opening times

Tuesday to Sunday for lunch from 12h00
Dinner by appointment only.
Closed on Monday.

Also available for conferences, weddings and functions.



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