

NEWSLETTER - DECEMBER 2014

What our winemakers, John and Marlize, have been up to ...



December has sneaked up on us again like it does every year, but fortunately it has been a far less challenging year than the last. All vineyard practices are currently up to date and we haven't had to struggle as much with over-vigorous growth like last year's rainy summer season. Fortunately there was no flooding this year during flowering, which should ensure that we have a higher yield in those blocks that were flooded last year. So far, diseases are under control with no outbreaks, but we will continue to keep a close eye on our vines.

As most people do at this time of the year, our workers are having a well-deserved break between the 23rd of December and the 5th of January to recharge their batteries so that they are ready for the hard work that awaits us in the New Year!

In the cellar all is quiet at the moment. We will shortly start tasting through all the 2013 wines that have spent the last 18 months maturing slowly in 300 litre French barrels. These wines will be bottled early next year and the first stage will be to taste each barrel and then identify which barrels will go to which blend. Once we have an idea of what each barrel tastes like, we will start playing around with different pilot blends. This involves tasting, tasting and more tasting, trying to bring out the best of each blend and cultivar (Yes, we do know how lucky we are to call this a job!). This tasting and blending will take place over several days or weeks and once we believe we are nearly there, we will invite a winemaker or two to taste with us to get an "outsiders" opinion. We will keep you informed as to the progress of these wines as they develop.



More good news is that our thatching project has finally been completed. Vergenoegd is now once again looking beautiful and ready for the next 25 years.

We (still) love our ducks ...

As usual, we cannot leave the duck update out of the newsletter. Currently our ducks are just about finished laying for the season and we have a growing number of young ducks joining our adult flock- keeping a check on our snail population. Our tasting room customers and the customers of a few selected deli shops in our area who had gotten used to the wonderful duck eggs will have to wait until next August to enjoy them again.



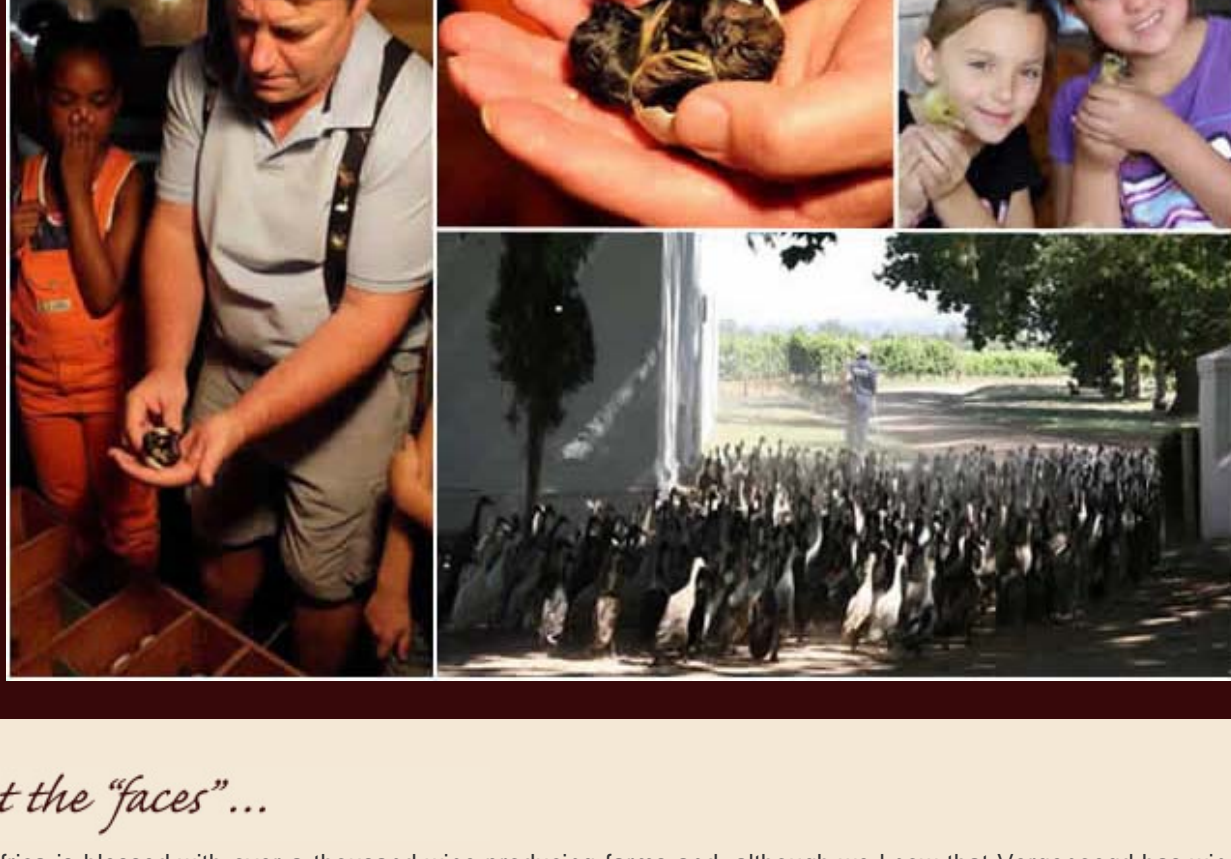
Exciting news is that our conservation project "Vergenoegd Water Bird Habitat and Water Conservation Project" is fast gaining momentum and we hope to officially launch it early next year. For those of you who have not yet heard, we are piloting a project to attract more water birds to our Estate by creating the optimum habitat for them. This includes establishing a nursery to propagate a bigger variety of indigenous plants, creating floating islands and more.

We have engaged the services of NCC Environmental Services and together we have involved all the relevant conservation and bird life organisations (Cape Nature; Birdlife SA; Landcare South Africa; BWI as part of WWF). Even better news is that the Table Mountain Fund deemed this a worthy project to support and has made some funds available to help get it started.

Once the project is successfully implemented, there will be a prototype and guideline document available which will enable other farms to follow.

During the last two hatching seasons we have been offering an educational duck talk and show ("Duck Days") to grade 3 school children. This year, although it is a free outing, we have asked for donations towards the conservation project. We have been pleasantly surprised at the support we have received and some classes have even donated funds that were raised with their class bake sales. These youngsters are not yet 10 years old and already they are contributing to improving their environment.

Keep an eye on our website and Facebook page where we will post all new developments regarding the project. Please feel free to contact us regarding any donations you might want to make towards our project.



Meet the "faces" ...

South Africa is blessed with over a thousand wine producing farms and, although we know that Vergenoegd has wines that match the best, it still makes selling wine in South Africa just that much harder.

We are very excited to announce that we have decided to appoint 2 Brand Ambassadors, one in the Western Cape and one in Gauteng. Instead of doing the usual introduction we thought it might be more interesting to do a question and answer session with each:

Meet Francis Krone - our new Gauteng representative:

When did you realise you would like to work in the wine industry?

While studying Sport Science at Stellenbosch University my parents were worried with the amount of time I spent on wine farms instead of at lectures. I grew up in Tulbagh and at that stage my father was sending grapes to the Co-op and they produced very average wine from our grapes. Stellenbosch is where I realised that wine is a reflection of the harmony between us and Mother Nature.

What is your most memorable wine moment?

Representing South Africa in Spain in the Junior Chaine des Rotisseurs World competition in Spain in 2010. I achieved the 4th place at the competition.

Where did you grow up and what did your parents do for a living?

My grandfather's brother, Oom NC Krone, was one of the pioneers who introduced cold fermentation to the South African wine industry and farmed in Tulbagh. The farm Twee Jonge Gezellen was split between him and my grandfather. My father sold the farm in 2001 and today it is known as Saronsberg.

Why represent Vergenoegd Wines?

There are always trends in the wine industry and we have seen the Swartland doing very well in the last couple of years. If you follow the wine media it is becoming apparent that there is a movement back to the classic wines of Stellenbosch. I have been fortunate in traveling the old world wine areas and their focus has always been on balance between fruit and structure. That is what excites me about Vergenoegd! I must admit I am not a big fan of fruit bombs.

If you have 5 hours free, what would you do with it?

I left the hotel industry to spend more time with my two little ones and my wife Carmen. My wife also used to work in the Kitchen with Bertus Basson so there is always something interesting to eat at our house.

Name the no 1 thing on your bucket list.

Dinner with wine pairings done by my Sommelier hero Gerhard Basset.



Meet Izak Nieuwoudt - our new Western Cape representative:

When did you realise you would like to work in the wine industry?

My wife is in the wine industry and after being her "slave" for the past 5 years at wine shows and other functions, I realised that I might as well make my passion my career. The best part of course is that I've worked in a few other industries and this doesn't feel like work.

What is your most memorable wine moment?

Grade 6 I tasted my first red wine on Hartenberg with my best mate who lived on the farm at the time and had a timeless experience of: this is what I've been waiting for - this is what I like! A little later that year, after a request from the school that the pupils should please make more effort towards bringing better balanced meals to school, I was taken to the headmaster's office with my picnic basket and bottle of Riesling that I was enjoying during break.

Where did you grow up and what did your parents do for a living?

Born and bred in the Knersvlak to a mom that worked at the local "nommer asb" (telephone exchange) and a dad that was employed at the Bank. Every promotion at the bank meant a move - which happened frequently enough for a mother's furniture to really take a beating and for me to be academically uninspired - which caused me to really take a beating when we finally ended up in Stellenbosch, and I at Paul Roos Gimnasium.

Why represent Vergenoegd Wines?

When I tasted Vergenoegd wine for the first time I had the grade 6/Hartenberg experience all over again. Love the wine, love the style of winemaking and love the rich history of the estate and family.

If you have 5 hours free, what do you do with it?

Depends where I am. Spearfishing if near the ocean, weather permitting of course. Foul weather might call for a home-cooked Osso Buco (I cook with wine - sometimes it goes into the food) with my wife sitting on the counter next to me, glass in hand (ek het haar in elk geval reeds op die rak gevind)

Name the no 1 thing on your bucket list?

To travel through Italy on a "Great food , Grappa and Gelato Tour" with my wife.



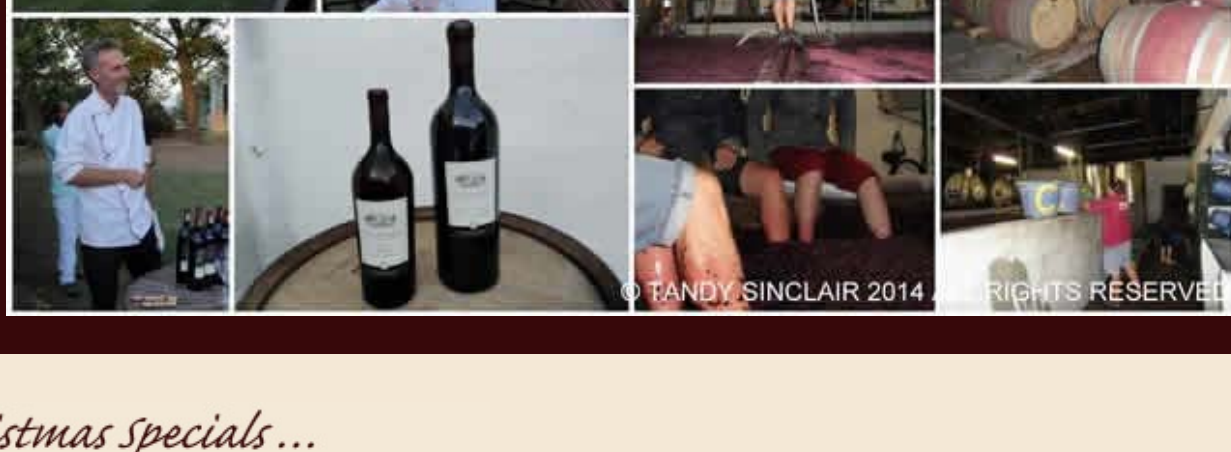
As you can see, two very different people for two very different areas and, after only one month, we are already hearing and seeing great results from both.

The next few months ...

Seeing as we are all winding down and getting into holiday mode we decided to keep this newsletter short and sweet but here are a few important things for you to take note of:

• We will be open as usual over the festive season. The only days you will not be able to visit the tasting room is **25 December 2014** and **1 January 2015**.

• Do NOT miss our **Harvest Dinners** in March! Only 4 evenings and very limited seating. The dates are: **5, 12, 19, 26 March 2015**. Diarise these dates and make sure to book early at info@vergenoege.co.za.



Christmas specials ...

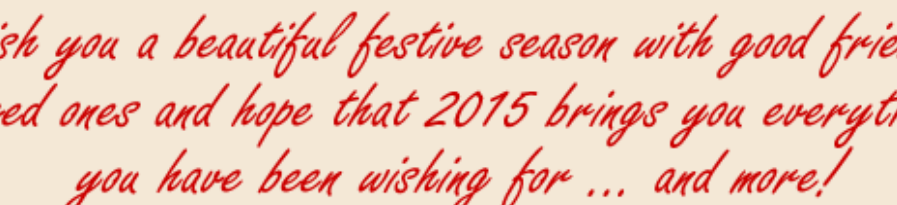
To spread the Christmas love around we are once again offering some great specials. Both these offers include shipping to anywhere in South Africa for a minimum of 24 bottles. Contact Nannie at orders@vergenoege.co.za and fill your Christmas stocking with some Vergenoegd wine.

Santa's box: - R1499 (valued at R1900)

- 2 bottles Terrace Bay 2006
- 2 bottles Shiraz 2006
- 2 bottles Merlot 2007
- 2 bottles Cabernet Sauvignon 2008
- 2 bottles Estate 2004
- 2 bottles Old Cape Colony Cape Vintage 2006

Jingle Bells Box - R645 (valued at R918)

- 6 bottles Ries Rose 2012
- 6 bottles Terrace Bay 2006



We wish you a beautiful festive season with good friends and loved ones and hope that 2015 brings you everything you have been wishing for ... and more!

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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