



# WINE LOUNGE



**VERGENOEGD**  
**LÖW** | *Since 1696*

# GUIDE BY NATURE

## STEEPED IN HERITAGE

Ours is one of South Africa's oldest continuously working farms. Here in our secluded Stellenbosch "ecoverse", we honour our heritage in many ways.

Starting with the land itself, we cultivate regeneratively and holistically to restore life, health and balance to the soils. This gives us the foundation to sustain the people who live, work and visit here, as well as our vines, other crops, flora and livestock.

We celebrate our location and its impact on wine growing, as we make the most of our

proximity to the Atlantic Ocean, less than 5 km away. We call it *merroir* (a combination of *mer/* sea and *terroir*). Sea breezes cool the vines in summer during ripening to lock in fruit flavour, acid and balance, while ancient alluvial soils rich in marine fossils and lime impart a freshness and finesse to the wines we make.

Working with nature to build biodiversity, soil structure and climate-resilience, we give close and constant attention to the vineyards and their wellbeing. That means that by the time the harvest reaches the cellar, we can do as the

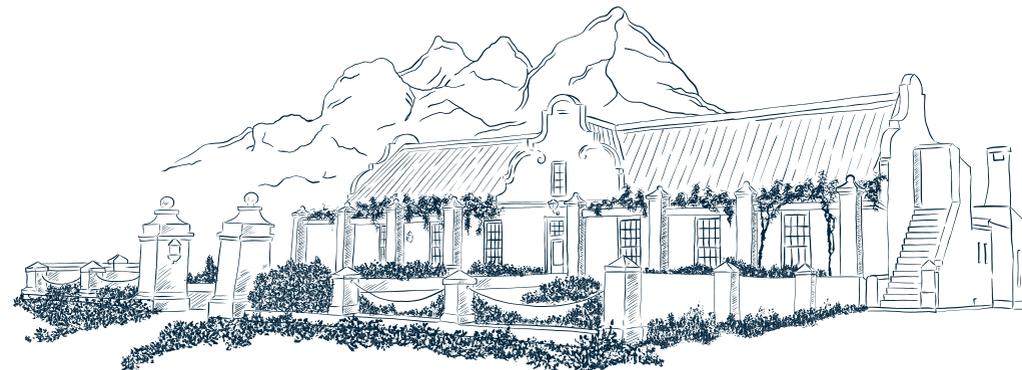
grapes dictate. We follow an approach of low intervention to create sea-imprinted wines that taste of harmony, elegance and depth.

As a WWF Champion, we are recognised for our agro-ecological farming and the protection of indigenous habitat, including an aromatic native garden and an aquatic bird sanctuary, called Amy's Island, that you will find in the *vlei*.

We are also very proud of our architectural heritage. Our finely restored complex of

classic 18<sup>th</sup> century Cape Dutch farm buildings that serves as the nexus of our hospitality, carries National Monument status. All interiors have been repurposed for comfort, elegance and luxury with detailing and finishes chosen to highlight the ways in which we meld past and present.

As a further expression of the value we place on our cultural heritage, we support the visual arts, as you will discover in our sculpture garden and from the many art works displayed in our common-use buildings.



# FOLLOW THE GRAPES

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Since 2017, all our regeneratively cultivated vineyards have been replanted to maximise the advantages of our unique, sea-adjacent location in Stellenbosch. We call the site Stellenbosch-by-the-Sea.

By following an agro-ecological approach to farming, our soils are literally teeming with microbial life thanks to the hard work of our Indian Runner ducks and other poultry, Dexter cattle and Merino sheep. They keep the pests and weeds at bay and act as natural fertilisers. They also enhance moisture absorption, moderate soil temperatures and build climate resilience amongst the vines that are further nourished by cover crops.

Translating these benefits into an award-winning range of Stellenbosch Wine of Origin estate-grown and -made wines are Corius Visser, a veteran specialist in Stellenbosch vineyards, and winemaker Vusi Dalicuba, who was is mentored by Abrie Beeslaar, three-time winner of the IWSC Winemaker of the Year trophy.

Together, they are bringing heritage to life, nurturing and sustaining land and legacy, where ancient soils and sea winds meet in satisfying wines of harmony, elegance and depth.



## ESTATE COLLECTION

Every wine in the range is the result of heritage farming ways enhanced by precision viticultural technology to bring out the beautifully balanced vibrancy in our grapes.

- Sauvignon Blanc
- Tawny (non-vintage, port-style fortified wine)
- Cabernet Franc Rosé
- Chenin Cap Classique

## VERGENOEGD LÖW COLLECTION

The beating heart of our range: core varieties bearing imprint of the sea, express fruity purity, balance and finesse. By practising detailed viticulture, we can give the grapes a chance to take centre-stage in the cellar.

- Cabernet Sauvignon
- Merlot
- Chardonnay

## FAMILY COLLECTION

Sometimes there are exceptional circumstances, gifting us with exceptional grapes. From these we create deep, complex wines of enduring staying power. Small-edition, top-of-the-range reserve expressions, they are all named after members of the Löw family.

- Florian Shiraz
- Livia Blanc de Blancs
- Maximilian Bordeaux-style Red Blend
- Sebastian (port-style fortified wine)
- Margot Pinotage
- Otilie Malbec

## WHITE WINE TASTING

A tasting session dedicated to the elegance and character of our white wines, where vibrant freshness, layered minerality, and textured complexity come together in every glass.

- Estate Collection Sauvignon Blanc
- Vergenoegd Löw Collection Chardonnay
- Estate Collection Chenin Cap Classique

Serves 1 **R100**



## THE TASTE OF VERGENOEGD LÖW

Tell us your preferences and we'll help you choose five of our wines to try.

Serves 1 **R135 pp**

## RED WINE TASTING

Choose from our distinguished collection of reds, each crafted with precision and passion to elevate your palate to new heights.

- Vergenoegd Löw Cabernet Sauvignon
- Vergenoegd Löw Shiraz
- Vergenoegd Löw Merlot
- Estate Collection Cape Tawny  
*(a Port-style Fortified wine)*

Serves 1 **R120**

## VERGENOEGD LÖW WINE BY THE GLASS

|  |             |
|--|-------------|
| Estate Collection Chenin Cap Classique                                 | <b>R95</b>  |
| Estate Collection Sauvignon Blanc Vergenoegd Löw Collection Chardonnay | <b>R95</b>  |
| Vergenoegd Löw Collection Merlot                                       | <b>R110</b> |
| Vergenoegd Löw Collection Cabernet Sauvignon                           | <b>R110</b> |
| Vergenoegd Löw Collection Shiraz                                       | <b>R110</b> |

# LEISURELY

## ENJOYMENT

We bring you a selection of serene and unhurried experiences in sumptuous comfort. Luxuriate in the moment to meet each aroma and flavour.

Inspired by the Vergenoegd part of our name (content or well-satisfied) we want you to leave feeling fulfilled and enriched by your time here.

## ESTATE CHARCUTERIE PLATE

A thoughtfully composed selection of cured meats, our own Dexter biltong, and traditional droëwors.

Balanced with house-pickled cucumber and onions, and enriched by our signature Spekboom chutney.

Presented with artisanal toasted breads and crisp crackers, this plate invites leisurely enjoyment alongside our wines.

Serves 1-2 **R260**

## ESTATE CHEESE PLATE

An elegant showcase of local craftsmanship. A selection of hand-crafted artisanal cheeses is paired with preserved melon, preserved green figs, seasonal grapes, and a scattering of toasted nuts.

Served with artisanal breads and crisp crackers, thoughtfully curated to pair in harmony with our wines.

Serves 1-2 **R310**

## ESTATE TASTING BOARD

Our farm-to-table board brings together the best of both charcuterie and cheese. Locally cured meats, droëwors and Dexter biltong are complemented by a carefully selected range of artisanal cheeses.

Accents of house-pickled vegetables, preserved melon, preserved green figs, seasonal grapes, toasted nuts, and our signature spekboom chutney complete the experience.

Served with artisanal breads and crisp crackers, crafted to complement our wines.

Serves 2 **R540**

## ROOSTERKOEK WITH FARM BUTTER, CHEESE & PRESERVE

Fresh from the coals, golden roosterkoek is served warm with mebos whipped San Gabriel Homestead butter, artisanal cheese, and our seasonal preserve. An authentic taste of the Cape, made to be savoured slowly with a glass of our wine.

Serves 1 **R110**

## HERITAGE TREATS

Five traditional, nostalgic Cape sweets, each rich with heritage and memory served together as a plate of delights.

Accompanied by a glass of our own Cap Classique or your choice of freshly brewed coffee or tea.

A sweet indulgence that honours the past while savoured in the present.

Serves 1 **R225**

### OTHER BEVERAGES

|  |     |
|--|-----|
| Sparkling / Still Water<br>(750 ml)      | R45 |
| Sparkling / Still Water<br>(330 ml)      | R28 |
| CBC Lager<br>(340 ml)                    | R40 |
| CBC Amber Weiss<br>(440 ml)              | R45 |
| Appletiser / Grapetiser                  | R28 |
| Espresso / Americano<br>(double shot)    | R30 |
| Cappuccino / Flat White<br>(double shot) | R40 |
| Tea                                      | R25 |

# LIFE

## AT VERGENOEGD LÖW

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### GASTRONOMY

Gastronomist Michelle Theron, who has worked in Michelin-starred restaurants in Europe and helmed several high-profile Cape Winelands restaurants, gives full expression to our farm-to-table ethos, infusing her dishes with a frisson of freshness, innovation and refinement.

Our regeneratively-run “ecoverse” that sustains vines, vegetables, herbs, livestock and even an extensive array of beehives, has provided her with a bounty of ingredients and allowed her to reimagine dining across the 1773

Homestead, Geuwels and Clara’s Barn in ways that, while each distinctively different, stay closely tied to the land and to the legacy of local traditions.

### BOUTIQUE HOTEL & SPA

Our five-star, luxury heritage lodging offers serenity and tranquillity amidst vineyards and landscaped indigenous gardens rich in local birdlife. Choose from our Farm Lodge, a modern interpretation of the Cape Dutch style: the Presidential Suite that is the acme of detailed, considered hospitality at its finest; stylish Vineyard Suites with floor-to-ceiling vistas of either the Helderberg Mountains or the nearby vineyards; or the thatched Luxury Cottages, each an idyllic place of contemporary country luxury.

Guest experiences extend to body and soul nurturing at our fine spa, where couples’ and individual treatments leave you pampered, nourished and revitalised.

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### ART

It’s clear for all to see the extent to which we prize the visual arts.

Amongst our greatest assets is the direct historical link with the 18<sup>th</sup> century Dutch artist Jan Brandes, who lived here for almost a year, between 1786 and 1787. He painted and drew from life on the farm, recording the buildings, the flora and fauna. These works have been invaluable to our heritage architects, as well as to the landscapers who have helped us to return parts of the farm to its indigenous habitat. We display reproductions in some of our buildings, but the originals are housed mostly in the Rijksmuseum in Amsterdam in The Netherlands.

In the gardens, you’ll encounter the powerful and majestic bronze sculptures of leading South African artist Dylan Lewis. His works express the eternal tension between humans and nature. Look out too for the Indian Runner duck sculptures by Manuela Holzer.



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We are a member of the pedigreed portfolio of European Heritage Project privately-owned luxury properties in Germany, Austria, Italy and Malta.

