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## TASTING NOTES

### VIIGNIER 2018

100% viognier

ALCOHOL: 14.5%    RS: 3.0 g/l    TA: 6.3 g/l    pH: 3.33

**AREA OF PRODUCTION:** On the slopes of the Simonsberg Mountain between the wine growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

**SOIL COMPOSITION:** Dundee type soils of Table Mountain sandstone origin.

**VINIFICATION & PRODUCTION SYSTEM:** 70% of this wine underwent fermentation in stainless steel tanks for three weeks. Racked of primary lees and kept on secondary lees for 7 months before bottling. 30% of the wine was fermented and matured in second- and third-fill 300 litre French oak barrels for 7 months, before being blended together and bottled.

**ORGANOLEPTIC DESCRIPTION:** Dry, slightly wooded, medium-bodied white wine.

**COLOUR:** Light, yellowish tint.

**BOUQUET:** Showcase layers of fresh peaches with dried apricot and blossom aromas. The wood contributes to depth, although not strongly noticeable.

**TASTE:** The mouth-feel is round and creamy from the 30% well integrated French oak (7 months). A floral nose and lime zest finish complete the perfect balance.

**SERVING TEMPERATURE:** Chilled, 11–12°C (51–53°F).

**PRESERVATION:** Ready to be enjoyed within the year of production with ageing potential of another 12 to 18 months.

**GASTRONOMIC SUGGESTIONS:** Matched best with complex flavours like shellfish dishes or any type of spicy or curry dish.

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