



TASTING NOTES

VIOGNIER 2021

100% viognier

ALCOHOL: 14.5% **RS:** 2.7 g/l **TA:** 5.9 g/l **pH:** 3.32

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 AND PRODUCTION SYSTEM: 70% of this wine underwent fermentation in stainless steel tanks for three weeks. It was racked off the primary lees and kept on the secondary lees for seven months before bottling. 20% of the wine was fermented and matured in second- and third-fill 300-litre French oak barrels for seven months and 10% was fermented and matured in a 4100-litre French oak foudre before being blended and bottled.

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

COLOUR: Gold tinge.

BOUQUET: Succulent white peach, apricot and apple blossom aromas. The subtle oak spice adds creamy depth and complexity, enhancing the ripe-fruited characteristics that make viognier so distinctive.

TASTE: Glides over the palate with a lovely balance between the floral quality and rich texture.

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: Ideally paired with mild, creamy curries, dishes with ginger, saffron and coconut or fruity dishes such as chicken or lamb tagine with apricot.