



## TASTING NOTES

# VIOGNIER 2022

100% viognier

**ALCOHOL:** 13.8%   **RS:** 3.0 g/l   **TA:** 6.2 g/l   **pH:** 3.37

**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.