



## VIOGNIER 2016

### *Harvest*

Cultivar:	Viognier
Clones:	VI 1, VI 642
Age:	13 years
Soil:	Partially weathered shale as well as red/yellow clay-loam soils
Harvest:	2 <sup>nd</sup> an 3 <sup>rd</sup> week of February 2016
Yield:	4.9 ton/ha
Balling:	22.8°B
pH:	3.28
Total acid:	6.6g/l



**SARONSBERG**  
TULBAGH

### *Fermentation*

The grapes were hand-picked in the early morning, force-cooled to 4 °C and pressed whole-bunch. Only the first light pressings were used. The juice was settled at 5 °C for 48 hours and then racked. A 40% portion underwent wild fermentation and the balance were inoculated with Vin 13 and CY3079 yeast in one third each of first-, second- and third-fill 500 litre Allier French oak barrels, using three different coopers. Fermentation continued for on average 26 days, the temperature of fermentation ranging between 12 and 20 °C. The wine was aged on its fine lees and malolactic fermentation was prevented to preserve the finer flavours. After a total barrel maturation period of 11 months the wine was racked, protein stabilised and bottled with a fine sheet filtration.

### *Analysis*

Alcohol:	13.19 vol %
Total acid:	6.1 g/l
pH:	3.32
Residual sugar:	3.6 g/l
Volatile acidity:	0.49 g/l

The wine has a light straw colour and flavours of honey, pear, apricot and delicate floral notes. It has a rich, silky palate with subtle spice and yellow fruit flavours, light oak and a balanced fresh finish.

### *Food pairing*

This wine is the ideal accompaniment to foods with subtle spicy aromas and flavours. Although it spent 11 months in oak we strive to produce a wine that is still lively and fresh with varied and delicate flavours, showcasing the subtleties and finesse that Viognier is capable of.

### *Awards*

