



Viognier 2013

TASTING NOTES

Bright straw colour with lime edge. An elegant nose of pears, cucumber with almond undertones. A full rich voluptuous palate balanced acidity and a long creamy finish.

THE HARVEST

Handpicked during last week of February.

IN THE CELLAR

Overnight cold storage of the grapes to preserve the fruit character during whole bunch pressing. After settling, the clear juice was racked off its gross lees into three 2nd fill French oak barrels. The wines were aged for 12 months before bottling.

BOTANICAL SKETCH

Each of our wines is linked to a specific flower – the characteristics of the wine are symbolized by that particular flower on the label.

Ixia viridiflora

One of the most striking and unusual of our Cape, winter rainfall bulbous plants - very few can beat it for sheer brilliance of flower. An extremely rare, unique and difficult plant to grow that offers much satisfaction if achieved. As with Viognier, which is fairly rare in South Africa and is completely unique depending on the style of winemaking and approach to making this wine.

Alcohol	15.03 %vol	pH	3.61
RS	2.7 g/l	Total Acid	5.3 g/l

1325 bottles produced

Limited Release

AWARDS

Michelangelo Awards 2014 – Gold