

Viognier 2018

TASTING NOTES

Lime edge to ripe nectarine fruit. Impressively rich and broad velvety palate. Lingering dry peach tail.

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	13.14 %vol	pH	3.9
RS	1.5 g/l	Total Acid	4.0 g/l

620 bottles produced Limited Release

Platter Wine Guide 4.5* - 93 points

