



IDIOM

WINES OF CHARACTER

STELLENBOSCH

VIOGNIER 2010

VINIFICATION

Wine maker description	A pale golden hue with delicate honey nougat notes and peach blossoms on the nose. A medium bodied mouth feel perfectly balanced between creaminess and freshness. White peaches, almonds and elegant spices dance on the palate. A fragrant wine with a trademark texture.	
Varieties	100% Viognier	
Origin	Wine of Origin Stellenbosch	
Vinification details	In keeping with previous vintages the juice was fermented at between 13-15°C in tank for the first day. After the first day the juice is then transferred to barrel to complete the fermentation in barrel. After maturation in mainly 2 nd and 3 rd fill French 225L oak barrels for 12 months the wine is given a light filtration and bottled.	
Date of bottling	15 th August 2011	
Analysis	pH 3.33 Residual sugar 2.4 g/l	Total acidity 6.6 g/l Alcohol 13.5 %

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils	Granite/Tukulu (decomposed granite)/Table Mountain Sandstone
Aspect	South west
Area	2.21 Ha
Trellising	Vertical Shoot Positioning
Irrigation	Drip
Predominant wind	SE Summer/NW Winter
Date of planting	2001
Clones	VR 1A on R110
Balling at picking	25.6°B

