



IDIOM

WINES OF CHARACTER

STELLENBOSCH

VIOGNIER 2011

VINIFICATION

Wine maker description

A fragrant, fresh, delicately oaked expression of Viognier. Pale straw appearance with a nose reminiscent of honeyed peach and quince. More intense notes of passion fruit, nougat and Zabaglione intrigue the palate, with lingering spicy notes in the background. A wine to savour with or without food.

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 2nd and 3rd fill French 225L oak barrels for 12 months the wine is given a light filtration and bottled.

Date of bottling

20th January 2012

Analysis

pH 3.17

Total acidity 6.9 g/l

Residual sugar 2.7 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

