



IDIOM

WINES OF CHARACTER

STELLENBOSCH

VIOGNIER 2015

VINIFICATION

Wine maker description	An opulent, barrel fermented Viognier with a typical light straw colour. Initial top notes of lavender develop into a complex melange of ripe pear, mandarin and sweet cloves on the nose. This medium bodied wine has an elegant and balanced mid palate followed by a lingering sensation of creamy nougat and violets. Serve chilled and enjoy the evolution of flavours in the glass.	
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 9 months the wine is given a light filtration and bottled.	
Date of bottling	5 th September 2016	
Analysis	pH 3.30 Residual sugar 2.6 g/l	Total acidity 5.7 g/l Alcohol 14 %

PROVENANCE

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

Soils	Granite/Tukulu (decomposed granite) / Table Mountain Sandstone	
Aspect	South West	
Area	Viognier – 2.83 Ha	
Trellising	Vertical Shoot Positioning	
Irrigation	Drip	
Predominant wind	SE Summer/NW Winter	
Date of planting	Viognier – 2001	
Clones	Viognier – VR 1A on R110	
Balling at picking	Viognier – 26°B	

