



# IDIOM

WINES OF CHARACTER

STELLENBOSCH

VIOGNIER

2016

## VINIFICATION

Wine maker description	An opulent, barrel fermented Viognier with a typical light straw colour. Initial top notes of citrus blossom develop into a complex melange of almond, nougat and candied fruit on the nose. This medium bodied wine has an elegant, creamy mid palate followed by a lingering sensation of lemon meringue 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 a small percentage 1 <sup>st</sup> fill, but mainly 2 <sup>nd</sup> and 3 <sup>rd</sup> fill French 225L oak barrels for 12 months the wine is given a light filtration and bottled.	
Date of bottling	7 <sup>th</sup> November 2017	
Analysis	pH 3.27 Residual sugar 4.7 g/l	Total acidity 7.3 g/l Alcohol 14.5 %

## 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 – VR1A on R110	
Balling at picking	Viognier – 26°B	

