



# IDIOM

WINES OF CHARACTER

STELLENBOSCH

## VIOGNIER 2017

### VINIFICATION

Wine maker description	An opulent, barrel fermented Viognier with a typical light straw colour. Initial top notes of rose petal potpourri develop into a complex melange of litchi, pink lady apple and vanilla on the nose. This medium to full bodied wine has an elegant, creamy mid palate followed by a lingering sensation of nectarine and lavender. 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 9 months the wine is given a light filtration and bottled.	
Date of bottling	30 <sup>th</sup> January 2019	
Analysis	pH 3.22 Residual sugar 2.6 g/l	Total acidity 5.6 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	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	26°B

