



IDIOM

WINES OF CHARACTER

STELLENBOSCH

VIOGNIER 2018

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 st fill, but 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	25 th September 2019	
Analysis	pH 3.37 Residual sugar 3.1 g/l	Total acidity 6.0 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	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	24.5°B

