



# IDIOM

WINES OF CHARACTER

STELLENBOSCH

## VIOGNIER 2023

### VINIFICATION

Wine maker description

Velvety and versatile. An elegant, barrel fermented viognier with a typical light, straw colour. Initial top notes of passionfruit develop into a delicate mélange of white pear and rosewater on the nose. Mineral, orange blossom and nougat notes linger on the palate. Serve chilled and enjoy the evolution of flavours in the glass. The ultimate pairing wine with shellfish, seafood, veal, pork, roast chicken or curried Malay dishes.

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

11 August 2025

Analysis

pH 3.37

Total acidity 6.3 g/l

Residual sugar 3.1 g/l

Alcohol 13.96 %

### 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



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