



IDIOM

WINES OF CHARACTER

STELLENBOSCH

VIOGNIER 2024

VINIFICATION

Wine maker description

Velvety and versatile. An fresh, textured and complex barrel-fermented viognier to savour. Expressive notes of apricot, peach, honeysuckle, and orange blossom are supported by subtle nougat and spice from the oak. Serve chilled and enjoy the evolution of flavours in the glass. The ultimate pairing wine with spicy dishes, creamy poultry, rich seafood, and Asian cuisine.

Varieties

100% Viognier

Origin

Wine of Origin Stellenbosch

Vinification details

The winemaking approach typically involves a combination of 50% stainless steel and 50% French oak, with a small portion of acacia wood used to enhance the aromatic profile. The wine is matured for approximately 14 months to enhance both aromatics and texture.

Date of bottling

30 September 2025

Analysis

pH 3.69

Total acidity 5.8 g/l

Residual sugar 2.9 g/l

Alcohol 13.39 %

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

