

Viognier 2021



TASTING NOTES

Creamy pear and apricot nose with hints of wood spice. Elegantly rich and broad velvety palate. Lingering dry peach pip tail.

THE HARVEST

Handpicked a week apart in February – to allow for perfect fruit and ripeness selection

IN THE CELLAR

Overnight cold storage of the grapes to preserve the fruit character during whole bunch pressing. After settling, the clear juice was racked off its gross lees into two 2nd fill French oak barrels (600L and 300L). The wines were aged for 8 months before bottling.

BOTANICAL SKETCH

Each of our wines is linked to a specific flower – the characteristics of the wine are symbolized by that particular flower on the label.

Ixia viridiflora (Green Ixia)

One of the most striking and unusual flowers of our Cape, One of the winter rainfall bulbous plants - very few can beat it for sheer brilliance of flower. An extremely rare, unique and difficult plant to grow that offers much satisfaction if achieved. As with Viognier, which is fairly rare in South Africa and is completely unique depending on the style of winemaking and approach to making this wine.

Alcohol	13.36 % vol	RS	2.1 g/l
pH	3.59	Total Acid	5.3 g/l

1075 bottles produced - Limited Release

TIM ATKIN REPORT – 91 POINTS

PLATTER - 4.5*