LABRI 1694
FRANSCHHOEK

Viognier 2026



TASTING NOTES
The combination of texture and freshness that enables the variety to show at its best, this is a subtle, pleasingly restrained iteration with peach and lychee flavours, a dab of oak and bright acidity.

THE HARVEST
Handpicked on 5th February from 9 rows on the farm– 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 a 600L 3rd fill French oak barrel. The wine was aged for 7 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	14.1 % vol	RS	3.5 g/l
pH	3.54	Total Acid	6.5 g/l

682 bottles produced - Limited Release