

silk bush

THE MOUNTAIN VINEYARDS

Silkbush Viognier 2018

Winemaker Notes

Our Viognier is crafted from a single vineyard block on the slopes of our Vineyard, above the sweeping Bredekloof valley, an hour and a half's drive north of Cape Town.

We believe this block is special: the combination of soil, slope, climate, aspect and grape variety works brilliantly to capture the essence of this ancient Rhone cultivar.

Used in small quantities to enhance red blends, this cultivar also makes a complex and well balanced white wine. This vineyard is planted in ancient, decomposed granite soil, right up against the emphatic slopes of the Waaihoek Mountains.



What's in the name

We hail our name from the Sybasberg (Afrikaans for Silkbush Mountain), one of the highest peaks above our vineyards. Sybasberg by its turn, gets its name from the Sybasboom (Silkbush) that grows in isolated corners of our mountain. The Silkbush leaves, when torn, produces silky threads of latex – hence its name. Just as special and unique as the Silkbush, the synergy of soil, slope, climate and grape, runs like silky lines through our wines. You can taste the unique mountain terroir of Silkbush Mountain Vineyards in your glass.



Tasting Notes

A fresh, unwooded style of Viognier, expressing the cultivar and terroir characteristics. On the nose a combination of fresh floral aromas, pear and dried peaches while on the palate flavours of melon and pear combines with white blossoms and perfume for a full mouth feel along with a fresh balanced acidity for a lively finish. Three months on fine fermentation lees gives it that full round mouth feel on everlasting finish.

Food pairing

Viognier in an unwooded style works wonderful with mildly spicy Asian dishes, aromatic fish and seafood, spicy chicken and even lamb. And those who prefer a white with their steak – this is the one that will do it. Also a great companion to sweet deserts and cheese platters.

Accolades

2016 – DOUBLE GOLD – Michelangelo Awards 2016
2018- GOLD – Gold Wine Awards 2018

Varietal composition:
100% Viognier

Appellation:
Bredekloof

Alcohol: 14,5%
Residual Sugar: 2.1 g/L
Total Acid: 6.6g/L
pH: 3.49

Wine style
Dry 1 **2** 3 4 5 6 7 8 9 Sweet