

VIOGNIER 2019

The Vintage

The 2019 vintage will be remembered as one that followed the most severe drought in South Africa during 2018. In the second half of 2018, supporting rainfall ensured good soil moisture with cool and moderate ripening and harvesting conditions for 60% of the intake of the 2019 vintage. The 2019 crop was medium sized, resulting in some excellent wines.

Viticulture

High up on the western slope of the Tygerberg, roughly 200 metres above sea level, 7 kilometres from and in sight of the Atlantic Ocean, the Viognier vines are nourished by well-drained blue, broken shale soil with areas of gravel and sub-layers of clay. Utilising the VSP trellis system, a typical harvest produces 7-8 tons per hectare.

Vinification

Viognier berries begin to shrivel towards ripeness, a unique variety characteristic that necessitates careful sampling and tasting before harvest to ensure balance and complexity of flavour is achieved in the wine. Handpicked bunches are destalked and crushed, with the juice settling before inoculation. The majority of the juice is fermented in stainless steel tanks in order to maintain its fresh fruity characteristics, while the remaining 30% is fermented and then aged for 90 days in Romanian oak barrels for a creamier, complementary complexity before blending back into the tank portion. This is followed by protein stabilisation, cold stabilisation and bottling.

Tasting Notes

Most loved for its perfumed aromas, the De Grendel Viognier ranges from tangerine, mango, ripe peach and honeysuckle on the nose to creamier flavours of vanilla with spices of nutmeg and clove due to oak ageing.

Food Complements

Mild spicy Asian dishes, traditional South African bobotie, and aromatic dishes with ginger, saffron and coconut.

Cellaring Potential

Crisp, fresh and ready to drink now, but would become slightly richer and creamier with up to 3 years of bottle maturation



Analysis

Residual Sugar:	4.4 g/l
pH:	3.25
Total Acidity:	6.2 g/l
Alcohol:	14.5%

