

VIOGNIER 2020

The Vintage

The season presented a cold winter with good rainfall that ensured a terrific growing and ripening period during spring and summer. Due to a few small heat spikes and rain showers in January, the vines were exposed to stop-and-start conditions. This complicated determining the accurate stage of ripeness which required viticultural expertise, experience and patience. The 2020 crop size was average.

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

Pale lemon colour with a translucent rim, reflecting a clear and bright wine. The nose is a rich and exotic bouquet of ripe yellow stone fruits, gardenia flowers and honeydew with a drop of honeycombe and clove. On the palate the wine surprises with a fresh but medium-bodied mouthfill and medium-plus acidity. A slight hint of gentle oak can be detected on the aftertaste. On first palate entry the wine is light and spritzy, but surprisingly broad with a slight oiliness on the mid-palate.

Food Complements

Ideal for spicy curries with poppadums, naan bread and sambals or fruity tagines. It matches well with soft and semi-soft cheeses such as chevre, gouda and brie. Spicy butternut squash soup and honey-glazed root vegetables will complement the wine's aromatics.

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:	2.4 g/l
pH:	3.23
Total Acidity:	5.9 g/l
Alcohol:	14.07%

