

DE GRENDEL VIOGNIER 2022

The Vintage

During 2021, a late winter and spring lead to a late harvest season in 2022 with 3 small compact heat waves in January. Above average crop, quality and quantity wise.

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

The Viognier flavour profile highlights the gentle and delicate floral fragrances such as honeysuckle and jasmine. In fact, Viognier is one for wine enthusiasts who love a sweetsmelling bouquet, but without the sugar. Its aroma is packed with Turkish apricots, ripe nectarine and juicy yellow cling peaches.

Food Complements

Spicy food is where Viognier really shines. And there is no better spicy candidate to pair Viognier than Pad Thai - a stir-fried rice noodle dish typically made with shrimps, vegetables, bean sprouts and tamarind sauce. Other than that, any mildly spiced Asian or Indian dishes will work perfectly, regardless of the meat used.

Analysis

RS: 2.5 g/l
pH: 3.35
TA: 6.1 g/l
Alc: 13.73%

