

# DE GRENDEL VIOGNIER 2023 | Certified Organic

## The Vintage

The winter season started earlier than usual, and March was a very wet month. Veraison started early but continued for a long time. Harvest was also early - 11 days earlier than the previous year - and stopped fourteen days earlier than in 2022. The temperatures were moderate with few heat waves. The bunches and berries were much smaller and compact this year.

## 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. Grapes were farmed with the use of organic materials only, natural predators to curb disease and promote healthy vines, sheep to control weeds in the vineyards, as well as the use of organic products in the wine-making process to support sustainable farming.

## Vinification

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 3 months in Romanian and French oak barrels. Next, the wine undergoes malolactic fermentation for a creamier, complementary complexity before blending it back into the tank portion.

## Tasting Notes

This expressive viognier seduces you with the beautiful perfume of honeysuckle and orange blossom, and a textured palate of apricot, kiwi and pineapple. A sensual and exotic experience.

## Food Complements

Spicy food is where Viognier really shines. Think mild creamy curries like kormas or spicy south-east Asian curries, or chicken salads with apricot, peach or mango.

## Analysis

RS: 2.2 g/l  
pH: 3.35  
TA: 6.0 g/l  
Alc: 13.46%

