

Spring Grove Viognier 2004

The nose shows lemon grass, melon and peach characteristics. A well structured wine showing dried fruit and yeasty bread flavours on the palate, followed by a full, lengthy finish with lively acidity.

Chicken Salad, Ostrich carpaccio, Fresh Rocket & Parmesan

variety : Viognier | 100% Viognier

winery : Zorgvliet Wine Estate

winemaker : Bruwer Raats

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 1.7 g/l pH : 3.28 ta : 6.4 g/l

type : White

pack : Bottle

Veritas 2005 - Bronze



ageing : To be enjoyed now, but will last another 2 – 3 years.

in the vineyard : Situation: Low lying alluvial soils

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: 3/03/2004

Yield: 7 tons/ha

in the cellar : Fermentation Temp: 14 degrees Celsius

Yeast: assorted French strains and local strains

The grapes were crushed and destemmed. The juice was immediately pressed and cold settled for 3 days at 12 degrees Celsius, were after it was inoculated with the above yeast. After fermentation the wine was left on the fine lees for 6 months in stainless steel tanks.

Malolactic fermentation: None

Wood aging: None

Bottled: 3/09/2004

Production: 700 cases x 6