

Bon Cap Organic Viognier 2005

Michelangelo Awards 2005 - Silver Medal

This Viognier produced from a very low yielding single vineyard (1.5t/ha) displays very intense and upfront honey blossom, spicy, dried peach and apricot flavours with subtle hints of typical musky Viognier aromas.

The full-bodied palate with its well-integrated oak component makes this wine a suitable companion to Malaysian-, Oriental- and spicy dishes.

variety : Viognier | 100% Viognier

winery :

winemaker : Roelf du Preez

wine of origin : Breede River

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.65 ta : 5.9 g/l so2 : 85 mg/l fso2 : 30 mg/l

type : White style : Dry body : Full taste : Fragrant wooded organic

pack : Bottle closure : Cork

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in the vineyard : Planted: 2000

Block No: C2

Block size: 1.5ha

Yield: 1.5t/ha

Recouperment: 650l/ton

about the harvest: The grapes were handpicked at a phenolic ripeness of 25Â° Balling on 21 February 2005, de-stemmed and crushed into a stainless steel receiver.

