

Niel Joubert Viognier 2005

The wine exhibits a brilliant golden hue as a result of the partial oak maturation. The nose offers ginger and peppery flavours with the oak evident in the background. On the palate, the wine is lovely, rich and creamy.

Delicious on its own or will go well with a light curry, stir fry or any Thai style dish.

variety : Viognier | 100% Viognier

winery : Niel Joubert Wines

winemaker : Ernie Lecht

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 6.4 g/l pH : 3.5 ta : 5.6 g/l

type : White wooded

pack : Bottle

International Wine Challenge 2005 - Bronze

ageing : Now or within the next couple of years.

in the vineyard : Grapes were selected from vineyards on the Southern slopes of the Simonsberg mountain.

about the harvest: The grapes were hand harvested in mid-February, once they had reached the higher sugar levels necessary to produce a full flavoured Viognier.

in the cellar : Just over half of the wine fermented in steel tanks. The remaining 45% was oak matured.

