

Niel Joubert Viognier 2006

2007 Swiss International Air Lines Wine Awards â€” Bronze Award

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 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 : 3.2 g/l pH : 3.43 ta : 5.86 g/l

type : White wooded

pack : Bottle

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in the vineyard : Grapes were selected from 5 year old vines on the western slopes of the Simonsberg mountain.

Trellis: 5 wire vertical

Pruning: 2 arms Cordon 4 spurs per arm

Yield: 7 tons/ha

Irrigation: Supplementary drip

about the harvest: The grapes were hand harvested at 23.8Â° balling on 5 March 2006.

in the cellar : After skin contact for 4 hours, extended lees contact took place for 4 months. 25% of the wine was barrel fermented.

