

Bains Way Viognier 2006

A delicate nose of ripe peach and freshly-cracked cashew nuts introduces an authentically floral palate laced with spice. A full mouthfeel enhanced by firm and zesty acidity.

variety : Viognier | 100% Viognier

winery : Wellington Wines

winemaker : Christiaan Visser

wine of origin : Wellington

analysis : **alc** : 14.5 % vol **rs** : 1.2 g/l **pH** : 3.4 **ta** : 5.7 g/l

type : White

pack : Bottle

about the harvest: Grapes were picked at optimum ripeness from about 25° Balling.

in the cellar : After the crush, the juice was left on the skins for 5 to 8 hours and then pressed. Only free run juice was used and the fermentation temperature was about 13°C.

