

Eagles Nest Viognier 2006

Lovely peach, apricot, jasmine, and hints of pine honey, reminiscent of a New Zealand's Viognier (Hawke's Bay region). Fresh, rich, oily, mouth filling palate, fruit / acid / oak and alcohol still integrating, white stone fruit pip, lingers along with telltale Viognier tannins very much present. Positive acidity, (suggest longevity) flavours follow through, oak regime well managed. Very different from other Cape Viognier's, crisper and more elegant, very subtle finish.

variety : Viognier | 100% Viognier

winery : Eagles Nest

winemaker : Martin Meinert

wine of origin : Coastal

analysis : alc : 14.28 % vol rs : 3.94 g/l pH : 3.1 ta : 5.64 g/l so2 : 97 mg/l fso2 : 15 mg/l

type : White **wooded**

pack : Bottle **closure :** Cork

2008 Swiss International Air Lines Wine Awards "Bronze Award"

ageing : Drink now or enjoy until 2010+.

