

Haut Espoir Viognier 2006

The flavours and aromas are a mixture of ripe melon and ginger root. Undertones of peach and honey carry through to the finish which is smooth and elegant.

This Viognier is best enjoyed chilled as an aperitif or as an accompaniment to seafood curries, spiced Asian dishes and Sushi.

variety : Viognier | 100% Viognier

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Franschhoek

analysis : alc : 12.5 % vol rs : 2.8 g/l pH : 3.2 ta : 6.45 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard : This 2006 Viognier was produced from fully ripe grapes sourced from two neighboring farms in the Franschhoek region. Prior to ripening, the conditions were cool and dry, leading to development of excellent flavours on the vine.

about the harvest: The grapes were hand harvested in the coolness of early morning on 21 and 22 February and transported back to the cellar under cold conditions to retain freshness.

