

Perdeberg Viognier Reserve 2007

A ripe concentrated wine with a lot of tropical flavours like papaya, apricots, peaches, spices and nicely complemented by vanilla hints.

variety : Viognier | 100% Viognier

winery : Perdeberg Wines

winemaker : Pieter Carstens

wine of origin : Coastal

analysis : **alc** : 14.5 % vol **rs** : 6.00 g/l **pH** : 3.55 **ta** : 6.8 g/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Cork

2008 Swiss International Air Lines Wine Awards - Bronze Award

in the vineyard : The grapes for this wine come from the farm Heldersig with its beautiful view on Table Mountain. The vineyard was planted on cool southern slope and is un-irrigated. The most advanced viticultural practices were and still are used in environmental friendly ways to enhance grape quality. The vineyard is trellised on a five wire Extended Perold system with moveable wires and is totally un-irrigated. To make sure we get as much Viognier flavour in our wines we taste our grapes regularly during the ripening season to make sure we harvest it on the right day at optimum ripeness. Viognier grapes are usually harvested during the early mornings when it is very cool to try and preserve the flavours. The average yield for this vineyard is 8 ton/ha. Sunny days, cool nights, and cooling sea breezes in the afternoon is very common to this area in the ripening period.

in the cellar : The skins and juice were separated as soon as possible after crushing. The juice was chilled to 10° C immediately and left to settle overnight. The following morning the clear juice was racked from the less and inoculated with a dry Saccharomyces yeast. Within 2 days active fermentation started and the must was transferred to the new small French and American oak barrels. In the barrel the fermentation proceeded at 16° - 18° C for 14 days until dry. The wine was then left on the gross lees to age for another 4 months until the balance between fruit, wood and structure was perfect. During that period the wine was button aged readily to stir up the less and produce the butterscotch fatness in the wine. Before bottling the wine was cleared up and filtered.



Perdeberg Wines

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