

## Bon Cap Viognier 2007

This Viognier, produced from a low-yielding vineyard (5t/ha) displays very intense, and upfront, honey blossom, spicy, dried peach and apricot flavours with subtle hints of typical musky Viognier aromas. The full-bodied but crisp and fresh palette with its well-integrated oak component makes this wine a suitable companion to Malaysian-, Oriental- and spicy dishes.

**variety :** Viognier | 100% Viognier

**winery :**

**winemaker :** Jacques Conradie

**wine of origin :** Eilandia, Robertson

**analysis :** alc : 14.5 % vol   rs : 6 g/l   pH : 3.35   ta : 7.5 g/l   so2 : 85 mg/l   fso2 : 35 mg/l

**type :** White   **body :** Medium   **taste :** Fruity   **wooded**   **organic**

**pack :** Bottle   **closure :** Cork

### in the vineyard :

Vineyard Information:

Planted   2000

Block No   C2

Block size   1.5ha

Yield   5 t/ha

Recouperment   650 l/t

### about the harvest:

Region:   Robertson

Ward:   Eilandia

Organic Certified:   SGS SA Org 2001 0074

Vintage:   2007

Harvest Date:   13 February 2007

Harvest Details:   Hand picked at 25 degrees balling, de-stemmed and crushed into a stainless steel receiver. Skin contact was given for 24 hours at 10 degrees Celsius only the free running juice was allowed to cold settle for 12 hours and then racked to 8 x 300l, 100% new French and Hungarian Oak barrels. Fermentation commenced: maximum fermentation temperature at 14 degrees Celsius, controlled by using small barrel cooling coils. Fermented dry within 3 weeks. 50% Natural malo-lactic fermentation occurred in the barrel. Total barrel fermentation and aging of this wine was 2 months.

