

Drostdy Hof Viognier 2007 (International)

Colour: Pale yellow with green tinges

Bouquet: The crisp, lemony notes (creamy flavours) are beautifully balanced by the citrus character from barrel maturation.

Taste: Creamy flavours of citrus complexity.

Enjoy on its own or serve with seafood, poultry and salads.

variety : Viognier | Viognier

winery : Drostdy-Hof Wines

winemaker : Pieter Bardenhaust

wine of origin : Coastal

analysis : alc : 11.59 % vol rs : 5.5 g/l pH : 3.18 ta : 6.8 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard : (Viticulturist: Bennie Liebenberg)

The Viognier grapes were sourced from vineyards in Darling, Philadelphia and Durbanville. The trellised vines which are grown in soils originating from dark, alluvial soils and decomposed granite, face West to South-west. Ranging in ages from four to five years, the vines are grafted on phylloxera resistant root stock trellised on a five-wire hedge system receiving no irrigation.

about the harvest:

The winemaking (winemakers: Pieter Bardenhaust)

The Viognier was harvested by hand between 21, 5Â° and 22, 5Â° Balling mid-February.

in the cellar : After crushing, the settling juice is fermented in French oak barrels left to settle on lees for six months.

