

Spice Route Viognier 2007

Vibrant golden colour. The wine has a classic Viognier nose, showing apricots and stone fruit. Mineral notes mingle with fragrance and subtle hints of spice. Rich rounded palate, with good depth of fruit following through from the nose, leading to a crisp finish.

variety : Viognier | Viognier 100%

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 14.65 % vol **rs** : 4.6 g/l **pH** : 7.0 **ta** : 3.48 g/l

type : White **wooded**

pack : Bottle **closure** : Screwcap

in the vineyard : The Viognier for this wine is grown on deep oakleaf soils in our vineyards outside Malmesbury in the Swartland. This bushvine vineyard is unirrigated and was planted in 2001.

in the cellar : The Viognier grapes were hand picked at 24.8 degrees balling. The bunches were not de-stalked and the fruit was whole bunch pressed. Fermentation took place in old French oak barrels, and lasted 21 days. There was no malolactic fermentation allowed, but the wine was left on its lees for 9 months before being bottled.