

Elgin Vintners Viognier 2007

2008 International Wine & Spirit Competition - Silver

This outstanding Viognier, the first from the Elgin Valley, displays yellow peaches, apricots and kiwi fruit on the nose. Punchy ripe fruit flavours combine with a good acid backbone to provide a satisfying and lingering finish.

A serious food wine which will compliment spicy, flavourful foods.

variety : Viognier | 100% Viognier

winery : Elgin Vintners

winemaker : Jeff Grier

wine of origin : Elgin

analysis : alc : 13 % vol rs : 1.5 g/l pH : 3.23 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

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in the vineyard : Clone Vr1, planted 2.5 x 1.5 m and trellised to the Smart-Dyson system.

about the harvest: These grapes were harvested fully ripe and were of outstanding quality and showing little sign of sun-burn. The semi-sun exposed berries were deep golden yellow in colour at the time of harvest.

in the cellar : Vinified by Niels Verburg. Normal crushing and destalking before pressing fairly hard to extract maximum flavour from the full ripe grapes. Allowed 2 days settling of the juice. The wine was then racked directly to 100% new Romanian Oak barrels. Inoculated with the aromatic Vin 7 yeast. Fermentation was completed in barrel and the wine was allowed to remain on the fermentation lees. This lees was stirred on a 3 week cycle to maximize the roundness of the palate. The wine spent a total of 11 month on the gross lees before being racked, fined and filtered to bottle.

