

Haut Espoir Viognier 2007

The flavours and aromas are a mixture of tropical fruit such as ripe melon and ginger root. Undertones of peach and honey carry through to the finish which is smooth and elegant.

variety : Viognier | 100% Viognier

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Franschhoek

analysis : **alc** : 14.64 % vol **rs** : 8.2 g/l **pH** : 3.56 **ta** : 5.9 g/l

type : White **style** : Off Dry **body** : Medium **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork

in the vineyard : This 2007 Viognier was produced from fully ripe grapes sourced from two neighboring farms in the Franschhoek region.

Prior to ripening, the conditions were extremely hot and dry, with fires on surrounding farms.

about the harvest: The grapes were hand harvested in the coolness of early morning on 20th of February and the 8th of March, then transported back to the cellar under cold conditions to retain freshness.

in the cellar : After de-stemming the grapes were pressed lightly, and left to settle for two days in cold tanks. The juice was racked to fermentation tanks and fermented until dry over 7 days at cold temperatures, to retain freshness and the fruit characters. Half the wine was matured in French and Hungarian barrels, with the remaining matured on the lees in tank. Weekly batonage enhances the palate.

