

## Rietvallei Special Select Viognier 2008

Rietvallei Special Select Viognier is a full-bodied, complex wine with excellent fruit and wood integration. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest.

A tropical floral medley of white peach, apricot kernel and a creamy white peppery spiciness are portrayed on the nose. The palate reveals a rich and bold wine where the white peach and apricot kernel flavours dominate, leaving you with a long lasting aftertaste of a spicy oak and fruit mileage.

**variety** : Viognier | 100% Viognier

**winery** : Rietvallei Wine Estate

**winemaker** : Kobus Burger

**wine of origin** : Breede River

**analysis** : **alc** : 15 % vol **rs** : 6.1 g/l **pH** : 3.65 **ta** : 6.5 g/l **va** : 0.40 g/l **so2** : 178 mg/l **fso2** : 38 mg/l

**type** : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

**in the vineyard** : This Viognier is made from a single vineyard. The vines are still very young and were established in 2005 in rich calcareous soil.

The selection process for this special cuvée already started with the identification of this specific vineyard and working at it with special care - from pruning right through to harvesting - ensuring a low yield (approximately 6 tons per hectare) and premium quality.

**about the harvest**: The grapes were picked by hand at 27° B (Brix).

**in the cellar** : After 12 hours of skin contact only the free-run juice was chosen to use. Fermentation was started in tanks and then when it was halfway complete, the must was transferred to new 300-liter oak barrels (50% French & 50% American). After alcoholic fermentation the barrels were tasted and only those showing the most potential were left to mature for 3 months. After maturation each barrel was tasted, scored and rated and only the finest 5 barrels were chosen for this special release. This is truly a selection of Rietvallei's best.

