

## Lindhorst Viognier 2008

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Due to the popularity of the 2007 vintage, we increased production of this wine this year. The 2008 has the same character as the 2007 having been harvested ripe for the typical Viognier fragrance and full ripe fruity palate.

**Harvest** - The Viognier fruit is a blend of organically grown dry land Malmesbury fruit, healthy Stellenbosch fruit and the first Lindhorst Viognier. The harvest dates varied according to each region and we kept the wines separate till right at the end.

**Vinification** - As was the case with the 2007 grapes it came in at a healthy bailing to ensure we retain the Viognier character. After de-stemming, crushing and pressing, we settled the juice overnight and took the juice to a selection of 225L barrels for fermentation. After primary fermentation was complete, the wine was left on the lees for all the time in barrel, allowing malolactic fermentation to go through 100%. Stirring on the lees took place initially twice a week then tapered off to one every second week. As was the case with the Rose, the bigger volume enabled us to cold stabilize the wine and filter it prior to bottling, so although last years "Au Natural" was appreciated by most, this year we have a clean, clear wine with no sediment.

**Tasting Notes** - Clear, bright appearance. A classic light straw colored wine. The nose is fresh and zippy with hints of peaches and floral notes. The initial entry evolves into luscious peach notes with a constant minerality running through the wine. The wood exposure and lees contact are well judged and increase the attraction of the wine. Ripe fruit is well balanced with acid. The wine finishes dry with good lingering after taste. It drinks well now but will improve with a little time in the bottle. It should be enjoyed chilled.

**Food recommendations** - This wine is best drunk with food and cries out for Thai cuisine such as green seafood or chicken curry, springrolls or fishcakes. Also excellent with strong cheeses.

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**variety** : Viognier | 100% Viognier

**winery** :

**winemaker** : Ernie Wilken

**wine of origin** : Coastal

**analysis** : alc : 14.5 % vol   rs : 2.7 g/l   pH : 3.39   ta : 5.5 g/l

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

**pack** : Bottle   **closure** : Screwcap

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