

Seidelberg Viognier 2008

The wine is showing flavours reminiscent of stone fruits which are supported by subtle oak undertones. The mouthfeel is rich and powerful.

variety : Viognier | 87% Viognier, 13% Chenin Blanc

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 2.9 g/l pH : 3.53 ta : 5.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : 2008 harvest was extremely interesting and unpredictable with heat waves, cold spells and rain. The season was very cool except for the hot spell during January.

about the harvest: The harvest promises to be a good harvest with beautiful wines.

in the cellar : The grapes were whole bunch pressed before settling. 90% of the juice fermented in stainless steel and 10% fermented and matured in new French Oak barrels. The wine was sterile filtered before bottling.

