

Elgin Vintners Viognier 2008

A celebration of power, elegance and finesse. On the nose this multi-faceted Viognier displays a medley of sun ripe white peaches and apricot with hints of white rose and jasmine blossom. Delicate, juicy, intense flavours follow through, with striking and chiseled laser-like acidity, lending ultra cool freshness and vibrancy, rich complex structure intermingled with excellent integration of Romanian oak very well supported by the concentrated fruit structure. Delightful, persistent long lingering aftertaste

variety : Viognier | 100% Viognier

winery : Elgin Vintners

winemaker : Niels Verburg

wine of origin : Elgin

analysis : alc : 14.08 % vol rs : 2.4 g/l pH : 3.30 ta : 6.2 g/l

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

pack : Bottle **closure :** Cork

2009 Old Mutual Trophy Wine Show - Bronze medal (77/100)

Steven Spurrier's Top 10 Unmissable Wines at the Decanter New World Fine Wine Encounter, May 2009

2009 Decanter World Wine Awards - Commended

ageing : Further cellaring will lend even greater complexity to this iconic Viognier.

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

Soil type: Tukululu

about the harvest: These grapes were harvested at optimum ripeness. Due to excellent grape selection in the vineyards on Beaulieu Farm, the fruit quality was outstanding. Harvest date: 10 March 2008

in the cellar : The Viognier grapes received a light pressing and only the free run juice was used in order to retain purity of flavour and colour. The juice was settled overnight and the clear juice racked the next day. Fermentation was initiated in tank to make sure it was healthy and homogeneous. The fermenting juice was then transferred to barrel. A long, fairly cool fermentation, in mostly Romanian Oak of which 60% was new, took place. The wine was allowed one month on the fermentation lees with regular stirring before racking and returning the clear wine to barrel for further maturation. The wine spent a total of 10 months in barrel after which it was fined, filtered and bottled.

Bottling date: 9 January 2009

