

Lourensford Estate Winemaker's Selection Viognier 2008

Light straw colour (from barrel fermentation) with youthful green tinge. Flavours of dry peach, quinces and fresh apricots. A rich, textured Viognier with a refreshing acidity on the finish.

Cape Malay / Spicy

variety : Viognier | 100% Viognier

winery : Lourensford Wine Estate

winemaker : Chris Joubert

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 2.49 g/l **pH** : 3.7 **ta** : 6.46 g/l

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

pack : Bottle **closure** : Cork

ageing : Ageing potential 3-5 years from vintage date.

in the vineyard : Altitude: 100 - 200m above sea level

Age of vines: 8 years

Origin: Stellenbosch

Soil: Situated on Sweetwater soil profiles

about the harvest: Harvested in March 2008.

in the cellar : Gentle crushing of cool grapes and immediate mash cooling through to the press. Low extraction rates maintained and juice settled overnight at 15°C. Cold fermentation (13°C) with chosen yeast strains followed by a short lees contact time. Transfer, during fermentation, of a portion into 300 litre Hungarian and French oak barrels and wood maturation for 6 months. The Viognier is 30% wood matured in new oak barrels.

