

## Spice Route Viognier 2008

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Aromas of peach and orange zest, with subtle marzipan and honeysuckle. Mouthfeel is rounded and rich, without being austere. The oak character is restrained, complementing rather than competing with the fruit. Peach flavours follow through from the nose, leading to a supple finish.

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**variety** : Viognier | 100% Viognier

**winery** : Spice Route Winery

**winemaker** : Charl du Plessis

**wine of origin** : Swartland

**analysis** : **alc** : 13.94 % vol   **rs** : 4.0 g/l   **pH** : 3.38   **ta** : 6.6 g/l

**type** : White   **wooded**

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

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**in the vineyard** : The Viognier grapes for this wine are predominantly grown on deep oakleaf soils in our vineyards outside Malmesbury in the Swartland. This bushvine vineyard is unirrigated and was planted in 2001 on rootstock Richter 99.

### **Winemaker's Comments**

This vineyard is still young, yet the 2008 is a complex, full style of Viognier. All of the wine was matured in barrels for 7 months, to add mouthfeel and complexity, allowing the fruit flavours to come to the fore. This wine will be at its best around 2 years after the vintage. Charl du Plessis

**about the harvest**: Harvest Date: 29 January 2008