

La Cave VCC 2008

A shimmering bright yellow-gold. A powerful nose of ripe fruit, orange rind, dried apricot and vanilla. The palate is concentrated with impressive structure and layers of fruit and nuts building to a persistent finish.

Enjoy with creamy seafood or poultry dishes, particularly those with a light spiciness in the sauce.

variety : Viognier | 48% Viognier, 32% Chenin Blanc, 20% Chardonnay

winery : Wellington Wines

winemaker : Pieter-Niel Rossouw

wine of origin :

analysis : alc : 13 % vol rs : 1.9 g/l pH : 3.49 ta : 5.7 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : A wine of real class that will age beautifully for 3 to 4 years.

in the vineyard : The grapes are from three hand-picked blocks of vines.

in the cellar : Grapes were fermented dry on the skins at 26° C. Thereafter the free run portion went into new 225 litre oak barrels. Full malolactic fermentation was allowed in barrel. Then the wine as racked and after SO2 adjustments, it was returned to the same barrels (80% from French and 20% from American origin) for 12 months.

