

Lourensford Winemakers Selection Viognier 2009

The wine has a straw-yellow colour with a green tinge. Citrus, apricot and Cape gooseberry aromas characterize the nose. The palate is full and rich with the fruit flavours that follow through from the nose and perfectly balanced by the wood.

Serve between 14 and 15°C with curries and pastas or any creamy food dish.

variety : Viognier | 100% Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 14.5 % vol rs : 7.86 g/l pH : 3.46 ta : 6.86 g/l

type : White **style :** Off Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

ageing : Enjoy up to 5 years after the vintage

in the vineyard : Altitude: 200m above sea level

Age of vines: 9 years

Origin: Grapes from Lourensford Wine Estate.

Soil: Situated on decomposed granite soil.

about the harvest: Harvested early morning in March 2009.

in the cellar : All grapes were sorted for quality purposes after arrival at the winery. De-stemming and crushing followed after which the mash was conveyed to the presses via a mash cooling system and rapidly cooled the mash to 6 - 8°C. Light pressing followed and the juice was settled overnight at about 10°C. The clarified juice was racked to a fermentation tank where it was inoculated with a chosen yeast strain.

Alcoholic fermentation was carried out at 18°C. Approximately 40% of wine started its fermentation in tank and was then transferred to barrel to finish its fermentation in Hungarian oak barrels. The wine was left in the barrels and on the coarse lees for up to 8 months. The lees was stirred up every two weeks to add to the complexity and structure of the wine.

