

Perdeberg Viognier Reserve 2009

A ripe concentrated wine with a lot of tropical flavours like papaya, apricots, peaches, spices and nicely complemented by vanilla hints.

variety : Viognier | 100% Viognier

winery : Perdeberg Wines

winemaker : Riaan Moller

wine of origin : Coastal

analysis : **alc** : 14.5 % vol **rs** : 6.00 g/l **pH** : 3.55 **ta** : 6.8 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The grapes for this wine come from the farm Heldersig with its beautiful view on Table Mountain. The vineyard was planted on cool southern slope and is un-irrigated. The most advanced viticultural practices were and still are used in environmental friendly ways to enhance grape quality. The vineyard is trellised on a five wire Extended Perold system with moveable wires and is totally un-irrigated. To make sure we get as much Viognier flavour in our wines we taste our grapes regularly during the ripening season to make sure we harvest it on the right day at optimum ripeness. Viognier grapes are usually harvested during the early mornings when it is very cool to try and preserve the flavours. The average yield for this vineyard is 8 ton/ha. Sunny days, cool nights, and cooling sea breezes in the afternoon is very common to this area in the ripening period.

Perdeberg Wines

Paarl

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