

## Elgin Vintners Viognier 2009

A celebration of power, elegance and finesse. This multi-faceted Viognier displays fresh apricots, peaches and baked apples both on the nose and palate. The rich, full entry with hints of wooding, imparted from 8 months in Romanian oak, combined with lime and citrus freshness provide a satisfying grip and rich lingering aftertaste.

**variety :** Viognier | 100% Viognier

**winery :** Elgin Vintners

**winemaker :** Niels Verburg

**wine of origin :** Elgin

**analysis :** alc : 13.5 % vol   rs : 2.3 g/l   pH : 3.24   ta : 6.6 g/l

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

**pack :** Bottle   **closure :** Cork

Nova Scotia Port of Wines: Best SA White Wine and Best Viognier Internationally  
Silver Medal - International Wine Challenge 2010

**ageing :** Further cellaring will lend even greater complexity to this iconic Viognier.

**in the vineyard :** Clone Vr1, planted 2,5 x 1,5 m and trellised to the Smart-Dyson trellis system. These grapes were harvested at optimum ripeness. Due to excellent grape selection in the vineyards on Beaulieu Farm, the fruit quality was outstanding.

**about the harvest:** Harvest Date 26th March 2009

**in the cellar :** The Viognier grapes received a light pressing and only the free run juice was used in order to retain purity of flavour and colour. The juice was settled overnight and the clear juice racked the next day. Fermentation was initiated in tank to make sure it was healthy and homogeneous. The fermenting juice was then transferred to barrel. A long, fairly cool fermentation, in mostly Romanian Oak of which 60 % was new, took place. The wine was allowed one month on the fermentation lees with regular stirring before racking and returning the clear wine to barrel for further maturation. The wine spent a total of 10 months in barrel after which it was fined, filtered and bottled.

