

Saronsberg Viognier 2009

The wine has a light straw colour and flavours of butterscotch, nutty caramel, pear and lime. It has a rich, silky palate and a balanced oak finish.

Complements foods with spicy aromas and flavours. Curry, cajun foods and Poultry dishes infused with nutmeg or cinnamon. Can be enjoyed chilled, served with fresh sushi to pair with the zing of ginger and Wasabi.

variety : Viognier | 100% Viognier

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Breede River

analysis : alc : 13.58 % vol rs : 3.1 g/l pH : 3.29 ta : 7.1 g/l va : 0.56 g/l so2 : 21 mg/l fso2 : 21 mg/l

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

pack : Bottle **closure** : Cork

Concours Mondial De Bruxelles 2011 - Gold
Veritas 2010 - Silver

in the vineyard : Cultivar: Viognier

Clones: VI 1, VI 642

Age: 6 years

Soil: Medium deep, partially decomposed Malmesbury shale

about the harvest: The grapes were hand-picked in the early morning; force cooled to 4°C and pressed whole bunch. Only the first light pressings were used which were then oxidized to soften the phenolics on the end wine. The juice was settled at 5°C for 48 hours.

Harvest: 12 February 2009

Yield: 3,2 ton/ha

Balling: 23,5°B

pH: 3,38

Total acid: 6,80 g/l

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Released after 12 months bottle maturation.

