

Tamboerskloof Viognier 2011

A light straw coloured Viognier with jasmine, rose petal and apricot flavours on the nose which are supported nicely with green apple, peach and creaminess on the palate.

Duck salad, Indian cuisine, Bobotie and mild curries. Chill to 14°C and open 30 minutes prior to serving.

variety : Viognier | 100% Viognier

winery : Kleinood

winemaker : Gunter Schultz

wine of origin : Stellenbosch

analysis : alc : 13.58 % vol rs : 1.4 g/l pH : 3.4 ta : 5.1 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

2011

- 4 stars in the Platter Wine Guide 2012

2010

- 4 stars in the Platter Wine Guide 2011

2009

- 4 ½ stars in the Platter Wine Guide 2010

2008

- 4 ½ stars in the Platter Wine Guide 2009

2007

- 4 stars in the Platter Wine Guide 2008

ageing : 2 to 3 years

in the vineyard : Aspect: Faces North

Altitude: 176 to 184 above MSL

Distance from the sea: 18km

Soil type: Tukululu and Kroonstad

Rootstock: 101/14

Age of vines: 8 years

Trellising: 7 Wire Perold System

Pruning: 2 bud spurs

about the harvest: Harvest date: 10 February, 23 February and 24 February

Grapes were hand picked on 3 different dates to obtain the full flavour spectrum of this grape.

in the cellar : Sorted across our sorting tables before being destemmed into our innox basket press. Stems were added back to the press to ensure optimal juice release. Clear juice was fermented for 18 days with indigenous yeasts at a temperature of 15°C / 84°F. 30% of this vintage was fermented in 4th fill French oak 300 litre barrels. The wine was stirred for a 2 month period after fermentation, thus forcing the fine lees into suspension.

Bottled: 30 June 2011

