

Saronsberg Viognier 2010

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 : Tulbagh

analysis : alc : 13.52 % vol rs : 3.7 g/l pH : 3.41 ta : 5.5 g/l va : 0.6 g/l

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

pack : Bottle **closure** : Cork

Vintage 2010

International Wine Challenge 2012 - Gold Medal

Top 100 SA Wine 2012

Classic Trophy Award 2012

Michelangelo 2011 - Gold Medal

The Classic Wine trophy Awards 2011 - Gold

Vintage 2009

Michelangelo International Wine Awards 2011 - Gold

Concours Mondial De Bruxelles 2011 - Gold

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.

Harvest: 1st week of February 2010

Yield: 3,2 ton/ha

Balling: 23,5°B

pH: 3,41

Total acid: 5,50 g/l

in the cellar : 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. Racked and inoculated with Vin 13 in 2nd and 3rd fill 300 litre Allier French oak barrels, using three different coopers. A 15% portion underwent wild fermentation. The wine fermented at 13 to 16°C for 22 days. A selection of barrels were blended. After blending it was returned to barrels. After a total barrel maturation period of 12 months the wine was racked, protein stabilized and bottled with a fine sheet filtration.

Released after 12 months bottle maturation.

