

Welmoed Viognier 2011

Pale straw colour. Lively tropical aromas of peach blossoms and lime with floral and perfume notes. Palate is delicately textured with a smooth, yet fresh acidity and excellent balance. Elegant, medium bodied wine with satisfying finish.

Serve with tuna sashimi, Kingklip, or a variety of chicken dishes.

variety : Viognier | 100% Viognier

winery : Welmoed Winery

winemaker : Stefan Smit

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.90 g/l pH : 3.4 ta : 6.4 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : Enjoy now or within the next two years.

in the vineyard : Grapes sourced from the Stellenbosch region. Selection of premium vineyard blocks prior to the harvest season. Mediterranean climate of Stellenbosch. Vines are all trellised on five-wire hedge system.

about the harvest: Fruit is harvested at 22° - 23° balling.

in the cellar : A short time of skin contact and two days of settling is allowed before the start or primary fermentation. Fermentation takes place in stainless steel tank between 13 – 15 degrees Celsius, with no wood treatment. No malolactic fermentation is allowed.

