

## Elgin Vintners Viognier 2010

A celebration of power, elegance and finesse. This multi-faceted Viognier displays fresh apricots, peaches and 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** : 13.96 % vol **rs** : 1.8 g/l **pH** : 3.41 **ta** : 5.9 g/l

**type** : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

**pack** : Bottle **closure** : Screwcap

Veritas Wine Awards 2012 - Silver Medal

Michelangelo CCL Label International Wine Awards 2012 - Silver Medal

Old Mutual Trophy Wine Show 2012 - Bronze Medal

International Wine Challenge 2012 - Bronze Medal

Decanter 2011 - Recommended

International Wine Challenge 2011 - Commended

Old Mutual Trophy Wine Show 2011 - Bronze Medal

**ageing** : Whilst this Pinot Noir drinks exceptionally well now, it will also benefit from a few years in the bottle.

**in the vineyard** : The 2010 Elgin Vintners Viognier is their fourth vintage of this cultivar. It is fast gaining a reputation as being a benchmark for South African Viognier and can stand up against some of the best Condrieu wines from the Rhône Valley in France.

### Viticulture

The grapes were sourced from two vineyards within the Elgin Vintners group.

Beaulieu: Clone Vr1, planted 2,5 x 1,5 m and trellised to the Smart-Dyson trellis system.

Elgin Orchards: Clone Vr 642 on 101-14 Mgt rootstock. VSP trellis system.

Soil type: Tukululu

**about the harvest**: Beaulieu: 29th March 2010 (11 tons)

Elgin Orchards: 6th April 2010 (3.276 tons)

**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 50% 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 8 months in barrel after which it was fined, filtered and bottled.

Bottling date: December 2010

