

Idiom Viognier 2010

A pale golden hue with delicate honey nougat notes and peach blossoms on the nose. A medium bodied mouth feel perfectly balanced between creaminess and freshness. White peaches, almonds and elegant spices dance on the palate. A fragrant wine with a trademark texture.

Sea foods, salads and spicy curries.

variety : Viognier | 100% Viognier

winery : Idiom Wines

winemaker : Reino Thiart

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.33 ta : 6.6 g/l

type : White **style :** Dry **body :** Light **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now!

in the vineyard : Soil: Granite/Tukulu/Table Mountain Sandstone

in the cellar : In keeping with previous vintages the juice was fermented at between 13-15°C in tank for the first day. After the first day the juice is then transferred to barrel to complete the fermentation in barrel. After maturation in mainly 2nd and 3rd fill French 225L oak barrels for 12 months the wine is given a light filtration and bottled.

