

Auction Crossing Viognier 2010

Lots of richness on the palate supported by restrained oak is the key to this wine. The dried peach fruit flavours are fleshed out by some mouth-filling apricot and the freshness on the mid-palate extends to a finish which is well balanced between fresh acidity and sweetness.

variety : Viognier | 100% Viognier

winery : Auction Crossing

winemaker : .

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.58 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Grapes were sourced from the Wellington region from soils derived from well-weathered Malmesbury shales. The vineyard has a south-westerly aspect and the climate has characteristics of a Continental climate with warm days and cool nights. Supplementary irrigation is needed on these vines to preserve the natural acids and flavours. These vines are pruned using the cordon pruning system two-bud spurs and the canopy is trained using the vertical shoot positioning method.

in the cellar : The grapes were received in 16kg containers and prior to crushing, grapes were pre-cooled overnight. After crushing, de-stemming and pressing, the juice was left to settle overnight and then 50% was placed into the new small French oak and 50% into stainless steel tanks. Juice was allowed to increase in temperature to 10°C and then inoculated with cultured yeast. During the two-week fermentation process, the temperature in the tanks was kept at 15°C and in the barrels, temperatures were kept below 18°C. After fermentation the barrel portion was allowed to undergo malolactic fermentation and after 4 months the wine was removed from the barrels and blended with portion in the stainless steel tanks. This process was followed in order to achieve a marriage between both a full complex mid-pallet with oaky undertones from the barrel portion and a fresh, fruity component from the tank-fermented portion.

