

Vrede En Lust Simonsberg-Paarl Viognier 2011

A very expressive Viognier with typical apricot and peach flavours. Full bodied and delicately balanced with oak. The wine has an off dry level of residual sugar to compliment the full body, which follows through onto the palate.

Fantastic food wine complementing a wide variety of spicy Thai / Asian / curry dishes. Also goes well with cheese dishes, pasta and richer seafood. Definitely a conversation wine!

variety : Viognier | 100% Viognier

winery : Vrede en Lust Estate

winemaker : Susan Erasmus with Anson Fourie

wine of origin : Simonsberg - Paarl

analysis : alc : 14.5 % vol rs : 9.5 g/l pH : 3.29 ta : 6.8 g/l

type : White **style :** Off Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Screwcap

The 2007 Viognier was awarded the Woman Winemaker of the year award. The 2008 received the National Terroir Award for the Top Viognier.

The 2008 was also selected for the Nederburg Auction in 2010.

Best White at RMB WINEX JHB 2010

ageing : Drink now or mature for 3 - 5 years.

about the harvest: The grapes for this Viognier were picked at optimal ripeness, ensuring the typical peach and apricot aromas.

in the cellar : The grapes were crushed in February and the juice was settled in stainless steel tanks. Fermentation took place in 225 litre new French and Hungarian oak barrels, as well as in stainless steel tanks. Post fermentation, the wine was aged on the lees for a few months in 225 litre oak barrels

