

## Welmoed Heritage Viognier 2012

Pale, straw colour. Lively tropical aromas of peach blossoms and lime with a floral and perfumy undertones. Palate is elegantly balance with a smooth but yet fresh acidity. Fresh, medium bodied and vibrant wine with lingering lime finish.

Suitable for vegetarians and vegans. 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 : 12.5 % vol    rs : 2.0 g/l    pH : 3.41    ta : 6.40 g/l

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

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

**ageing :** Enjoy now or within the next two years.

**in the vineyard :** Grapes sourced from the Stellenbosch and Rawsonville regions.

Selection of premium vineyard blocks prior to the harvest season. Vines are all trellised on five-wire hedge system.

**about the harvest:** Fruit is harvested at 21° - 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° C, with no wood treatment. No malolactic fermentation is allowed.

