

## Saronsberg Viognier 2011

The wine has a light straw colour and flavours of butterscotch, nutty caramel, pear and lime. It has a rich, silky palate and a balanced oak finish.

Compliment foods with spicy aromas and flavours. Curry, Cajun foods and Poultry dishes infused with Nutmeg or Cinnamon. Can be enjoyed chilled, served with fresh sushi to pair with the zing of Ginger and Wasabi. This is a remarkable versatile food wine.

**variety :** Viognier | 100% Viognier

**winery :** Saronsberg Cellar

**winemaker :** Dewaldt Heyns

**wine of origin :** Tulbagh

**analysis :** alc : 13.59 % vol    rs : 7.2 g/l    pH : 3.18    ta : 7.10 g/l    va : 0.56 g/l

**type :** White    **style :** Dry    **body :** Medium    **wooded**

**pack :** Bottle    **closure :** Cork

### Vintage 2011

2013 Taj Classic Wine Trophy

2012 Veritas Wine Awards - Silver Medal

### Vintage 2010

Michelangelo 2011 - Gold Medal

Classic Wine Trophy 2012 - Trophy

Top 100 SA Wine 2012

International Wine Challenge 2012 - Gold Medal

The Classic Wine trophy Awards 2011 - Gold

### Vintage 2009

Michelangelo International Wine Awards 2011 - Gold

Concours Mondial De Bruxelles 2011 - Gold

**in the vineyard :** Cultivar: Viognier

Clones: VI 1, VI 642

Age: 7 years

Soil: Medium deep, partially decomposed Malmesbury shale

**about the harvest:** The grapes were hand-picked in the early morning; force cooled to 4°C and pressed whole bunch.

Harvest: 2nd week of February 2011

Yield: 6.2 ton/ha

Balling: 23° B

pH: 3.36

Total acid: 7.5g/l

**in the cellar :** Only the first light pressings were used. The juice was settled at 5° C for 48 hours. Racked and inoculated with Vin 13 in 1st, 2nd and 3rd fill 300L & 500L Allier French oak barrels, using three different coopers. A 30% portion underwent wild fermentation in barrel. The wine fermented at 13 to 16° C for 22 days. A selection of barrels were blended. After blending it was returned to barrels. After a total barrel maturation period of 14 months the wine was racked, protein stabilized and bottled with a fine sheet filtration.

