

Gabriëlskloof Viognier 2010

Colour: Golden straw colour with brilliant clarity.

Nose: Restrained on entry, with an evolving layered bouquet, an abundance of stone fruit flavours, hints of lemongrass and fynbos, and secondary flavours of spice and honey. Rich and exotically aromatic.

Palate: Rich and creamy on entry, with a textured viscosity. Balanced in all its facets, fresh and lingering minerality and lovely caramel farewell.

variety : Viognier | 100% Viognier

winery : Gabriëlskloof Wines

winemaker : Kobie Viljoen

wine of origin : Bot River

analysis : alc : 13.67 % vol rs : 1.9 g/l pH : 3.39 ta : 6.5 g/l so2 : 142 mg/l fso2 : 56 mg/l

type : White **style :** Dry **body :** Full **taste :** Mineral **wooded**

pack : Bottle **closure :** Cork

ageing : The Viognier is suitable for drinking now, and will improve within two to five years of vintage.

in the vineyard : The wine is made from single-vineyard Viognier grown on Bokkeveld shale on a northern slope. Viognier is perhaps one of the least attractive grapes in the vineyard – a true ugly duckling that turns into a most beautiful and elegant wine. The site at Gabriëlskloof gives natural high acidity and lower sugars, both of which are unusual for South African Viognier. The style of this Viognier is very lively and fresh.

about the harvest: The grapes are harvested when the perfume flavours are apparent in the fruit. Viognier is usually quite high in sugar, resulting in high alcohol wines. We pick the grapes at about 23 balling, but we rely on the taste of the berries to establish physiological or sugar readiness.

in the cellar : The grapes were pressed and fermented in 300 and 400-litre French oak barrels, 50% first fill and 50% second fill. The wine is then kept in the original barrels for six to nine months depending on the vintage.

Only 40 cases available.

