

## Lourensford Winemakers Selection Viognier 2010

The wine has a straw-yellow colour with a green tinge. Splendid citrus, apricot and cape gooseberry aromas characterize the nose.

The palate is full and rich with the fruit flavours that follow through from the nose and is perfectly balanced by the wood, ending with a delicate and waxy palate.

This wine does well with all things surrounding the orient and especially Thai dishes but does equally well with traditional bobotie or pickled fish. Can also be paired with crayfish or a mushroom risotto. Serve this wine between 12°C - 14°C for the best results.

**variety :** Viognier | 100% Viognier

**winery :** Lourensford Wine Estate

**winemaker :** Hannes Nel

**wine of origin :** False Bay

**analysis :** alc : 14.5 % vol   rs : 3.2 g/l   pH : 3.45   ta : 6.4 g/l

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

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

**ageing :** This vintage can be enjoyed up to 2015 but will reach its best drinking potential towards the end of 2012 and will possibly peak only towards the middle of 2013.

**in the vineyard :** Altitude: 140m above sea level, and 8km from the cool sea breezes of False Bay.

Age of vines: 10 years

Rootstock: 101-14 Mgt

Clones: VI642

Slopes: Situated on the valley floor

Row direction: South-East to North-West

Soil type: Sweetwater soil

**about the harvest:** The concentrated fruit was picked by hand early in the morning on the 8th of March 2010.

**in the cellar :** The sun ripened golden yellow grapes were harvested at the peak of their ripeness.

Approximately 40% of the wine started its fermentation in tank and was then transferred to Hungarian oak barrels to complete its fermentation.

The wine was left in the barrels and on coarse lees for 8 months. The lees was stirred up every two weeks to add to the complexity and structure of the wine.

