

Tamboerskloof Viognier 2012

A white gold-coloured Viognier with frangipani, jasmine and citrus blossom flavours on the nose, which are well supported by apple, peach and citrus on the palate. Chill to 14°C and open 30 minutes prior to serving.

Duck salad, mild curries and bobotie.

variety : Viognier | 100% Viognier

winery : Kleinood

winemaker : Gunter Schultz

wine of origin : Stellenbosch

analysis : alc : 13.5% % vol rs : 2.4 g/l pH : 3.42 ta : 5.5 g/l

type : Red

pack : Bottle **closure** : Cork

in the vineyard : Grapes: Viognier - Clone VR 642

Aspect: North Facing

Altitude: 176 to 184 above MSL

Distance from sea: 18km

Soil type: Tukulu and Kroonstad

Rootstock: 101/14

Age of vines: 10 years

Pruning: 2 bud spurs

about the harvest: Harvest date: 13, 23 and 27 February

Grapes were hand-picked on 3 different dates to obtain the full flavour spectrum of this cultivar.

in the cellar : The grapes were sorted across the sorting tables before being destemmed into a basket press. Clear juice was fermented for 20 days with naturally inoculated wild yeasts at a temperature of 15°C/84°F. 25% of this vintage was fermented in 300L 3rd fill French oak barrels. The wine was stirred for a 6-week period after fermentation, forcing the fine lees into suspension, thus creating a rich mouth feel.

