

Lourensford Winemakers Selection Viognier 2011

The wine has a unique combination of aromas of jasmine, apricot and white peach with traces of fresh coriander. Rich texture and weight from barrel fermentation. Pleasant lingering aftertaste.

This Viognier does well with all things surrounding the orient such as Indian korma and other mild to medium aromatic curries, breyani, traditional South African bobotie and pickled fish. Serve this wine ice cold for the best results.

variety : Viognier | 100% Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 14.50 % vol rs : 6.3 g/l pH : 3.35 ta : 6.3 g/l

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

pack : Bottle **size :** 0 **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 end 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: Sweet water soil

about the harvest: The sun ripened golden yellow grapes were harvested at the peak of their ripeness. The concentrated fruit was picked by hand early in the morning on the 4th of March 2010.

in the cellar : Cultivar: 100% Viognier

Wood: 75% fermented in wood of which 31% was new and a split of 54% Hungarian oak and 46% French oak.

Maturation potential

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Closure: Hand selected quality cork

