

Kasteelberg Viognier 2011

This oak-matured Viognier is a voluptuous wine with lovely nutty and light buttery flavours well balanced by a floral perfume on the nose. The style is rich and ripe and well-structured to result in an elegant wine, ideally suited to complement suave dinners.

Well chilled to turn any occasion festive.

variety : Viognier | 100% Viognier

winery : Groupe LFE South Africa

winemaker : Eric Saayman

wine of origin : Swartland

analysis : alc : 15.45 % vol rs : 4.5 g/l pH : 3.5 ta : 5.8 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard : "Wine of Origin": Swartland

Cellar: Riebeek Wine Cellar, Riebeek Kasteel

Viticulturist: Hanno van Schalkwyk

Vineyard: Mature trellised vineyards, 6th crop.

about the harvest: Harvested in February at an average of 26° Balling, only 2,5 tons of the best bunches were selected and chilled overnight before crushing.

Yield: 8t/ha

in the cellar : Before crush grapes were sorted and only the best berries were selected. Only free run juice was used. After overnight settling, the wine was racked into new 500L French barrels. Fermentation took place naturally after which the lees was regularly stirred. The wine was matured in 500L French Oak barrels for 11 months.

