

Saronsberg Viognier 2012

The wine has a light straw colour and flavours of honey, pear, apricot and delicate floral notes. It has a rich silky palate with subtle spice and yellow fruit flavours, light oak and a balanced fresh finish.

This wine is the ideal accompaniment to foods with subtle spicy aromas and flavours. Although 14 months in oak we strive to produce a wine that is still lively and fresh with varied and delicate flavours, showcasing the subtleties and finesse that Viognier is capable of.

variety : Viognier | 100% Viognier

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 13.65 % vol rs : 4.6 g/l pH : 3.26 ta : 6.20 g/l va : 0.49 g/l

type : White **style** : Dry **body** : Medium **wooded**

pack : Bottle **size** : 0 **closure** : Cork

2012 Vintage

2014 Michelangelo International Wine and Spirit Awards - Gold

2013 Veritas Wine Awards - Bronze

2013 Michelangelo International Wine Awards - Gold

2010 Vintage

2012 Concours Mondial de Bruxelles - Gold

2011 Michelangelo Wines Awards - Gold

2012 Classic Wine Trophy - Trophy

2012 Top 100 SA Wines

2012 International Wine Challenge - Gold

2009 Vintage

2011 Concours Mondial de Bruxelles - Gold

in the vineyard : Cultivar: Viognier

Clones: VI 1, VI 642

Age: 9 years

Soil: Medium deep, partially decomposed Malmesbury shale

about the harvest: The grapes were hand-picked in the early morning; force cooled to 4°C and pressed whole bunch.

Harvest: 3rd week of February 2012

Yield: 5.6 ton/ha

Balling: 23.3° B

pH: 3.20

Total acid: 7.2g/l

in the cellar : Only the first light pressings were used. The juice was settled at 5 °C for 48 hours and then racked. A 40% portion underwent wild fermentation and the balance were inoculated with Vin 13 yeast in 1st, 2nd and 3rd fill 300L & 500L Allier French oak barrels, using three different coopers. Fermentation lasted on average 30 days and the temperature of fermentation ranging between 13 to 16°C. The wine was aged on its fine lees and malolactic fermentation was prevented to preserve the finer flavours. After a total barrel maturation period of 14 months the wine was racked, protein stabilized and bottled with a fine sheet filtration.

