

## Rhebokskloof Viognier 2012

Packed with character, this wine makes a statement with its ripe peach and pineapple perfume and flavours. Full-bodied and dry, with a long finish.

Good enough to drink on its own and would make a delicious start to any occasion. Serve well-chilled.

**variety :** Viognier | 100% Viognier

**winery :** Rhebokskloof Wine Estate

**winemaker :** Rolanie Lotz

**wine of origin :** Paarl

**analysis :** alc : 13.78 % vol   rs : 3.2 g/l   pH : 3.29   ta : 5.6 g/l

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

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

**in the vineyard :** Origin: Rhebokskloof Estate, Paarl

Age of vines: Vineyard planted in 2003

Soil type: Well drained Tukulu soils (stone and clay)

Slope / Aspect: East / North East facing slopes

**about the harvest:** Balling: 25° B at harvest

Average yield: 7 tons/ha

**in the cellar :** Fermentation: 80% Fermentation in stainless steel tanks 20%

Fermentation in oak barrels Wine was kept on the lees and stirred regularly

Oaking: 2'd fill 300L French oak barrels Aging: 80% tank aging for 9 months

20% barrel aging for 9 months

Bottling Date: November 2012

