

Whalehaven Viognier | Chardonnay 2012

A fresh, unwooded blend of aromatic Viognier and cool climate Chardonnay. Pale straw colour with fine floral notes of white blossoms and honeyed nougat. Delicate apricot flavours and a creamy texture complete this well-balanced wine.

variety : Viognier | 91% Viognier, 9% Chardonnay

winery : Whalehaven Wines

winemaker : Reino Thiar

wine of origin :

analysis : alc : 14 % vol rs : 3.7 g/l pH : 3.37 ta : 6.6 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant

pack : Bottle **size :** 750ml **closure :** 0

in the cellar : The Chardonnay and Viognier were fermented separately in stainless steel tanks at optimal temperatures of between 12-15°C to retain as much of the natural fruit flavours of the grape as possible. After fermentation the wine was lightly filtered before bottling.

