

RW Winery Range Viognier 2014

This Viognier from Robertson Winery shows a rich medley of fresh apricot, peach and lemon aromas that follow through to the smooth, slightly oily palate with a lingering aftertaste. A full flavoured wine.

It's a full flavoured wine that would be the ideal partner to a range of stir-fries, pasta and grilled fish dishes. Serving Temp: 8° - 10°C. Allergens: Contains Sulphites, Milk

variety : Viognier | 100% Viognier

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : **alc** : 12.56 % vol **rs** : 2.3 g/l **pH** : 3.86 **ta** : 5.2 g/l

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

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

ageing : 1 - 2 years

in the vineyard : The grapes were sourced from only two vineyards, the one located on the gravelly hills near Ashton, and the other on red Karoo soils near McGregor. Careful canopy management and irrigation were used to control the vigour and to ensure optimum canopy efficiency. This also optimized the microclimate within the vineyard, providing the ideal conditions for the varietal to flourish.

about the harvest: The grapes were harvested at 24.5° Balling from both vineyards in the beginning of March.
Yield (tons/ha): 10 tons

in the cellar : Fermentation took place in tanks and barrel to allow for maximum wood extraction. No malolactic fermentation took place but the wine was left on its lees for 3 months, with batonnage executed every two weeks for the first two months to give the wine richness and complexity.



Robertson Winery

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