

Tamboerskloof Viognier 2013

A white gold-coloured Viognier with melon, papaya, citrus blossom, mango and pollen flavours on the nose well supported by apricot, ripe peach and citrus on the palate. The mouth feel is rich and creamy.

Duck, Indian cuisine, bobotie and mild curries, fish dishes. Chill to 14°C and open 30 minutes prior to serving.

variety : Viognier | 100% Viognier

winery : Kleinood

winemaker : Gunter Schultz

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.27 ta : 5.1 g/l

type : Red

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

ageing :

2 - 3 years

in the vineyard :

Grapes: Viognier - Clone VR 642

Aspect: North Facing

Altitude: 176 to 184 above MSL

Distance from sea: 18km

Soil type: Tukululu and Kroonstad

Rootstock: 101/14

Vines established: 2001

Pruning: 2 bud spurs

about the harvest:

Harvest date: 18, 19 and 22 February

Grapes were hand-picked on three different dates to obtain the full flavour spectrum of this grape.

in the cellar :

Sorted across sorting tables before being de-stemmed into our stainless steel basket press. Clear juice was fermented for 15 days with indigenous yeasts. 15% of this vintage was fermented in 4th fill, French oak, 300L barrels. The wine was stirred for a 4 week period after fermentation, thus forcing the fine lees into suspension, creating a rich mouthfeel.

Bottled: 27 June 2013

