

Gabriëlskloof Viognier 2012

The site at Gabriëlskloof gives natural high acidity at high sugar levels, both of which are unusual for South African Viognier. The style of this Viognier is aromatic, with pawpaw, orange blossom and yellow stone fruit on the nose. It is very lively and fresh.

variety : Viognier | 100% Viognier

winery : Gabriëlskloof Wines

winemaker : Kobie Viljoen

wine of origin : Bot River

analysis : **alc** : 13.4 % vol **rs** : 2.7 g/l **pH** : 3.15 **ta** : 6.9 g/l

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

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

in the vineyard : The wine is made from single vineyard Viognier grown on Bokkeveld shale on a northern slope.

about the harvest: We pick the grapes at full ripeness, but we rely on the taste of the berries to dictate the day of picking.

in the cellar : Viognier is perhaps one of the least attractive grapes in the vineyard - a true ugly duckling that turns into a most beautiful and elegant wine. The grapes are harvested when the characteristic perfume flavours are apparent in the fruit. Viognier is usually quite high in sugar, resulting in high alcohol wines. The site at Gabriëlskloof gives natural high acidity at high sugar levels, both of which are unusual for South African Viognier.

The grapes are pressed and then fermented in 300 and 400-litre French oak barrels. The wine is then kept in the original barrels for six to nine months depending on the vintage.

