

Lourensford Winemakers Selection Viognier 2012

This Viognier is a seductive "mistress of spice". Perfumed with exotic aromas of jasmine, white peach, grapefruit and hints of dried apricot and peach that balms the air before her mysterious full bodied character is slowly revealed. White peach and quince flavours form the core nature with traces of fresh coriander and blackcurrant leaves and a flinty minerality. The wine is elegantly seasoned with the oiliness and weight of Hungarian oak and the length and persistence of the French counterpart. This Viognier will benefit from decanting 1 - 2 hours before it is served at about 14 - 16 degrees Celsius.

This Viognier does well with all things surrounding the orient such as Indian korma and other mild to medium aromatic curries, breyani, traditional South African bobotie and pickled fish. It has a particular affinity with rosemary, so much so that you could manipulate almost any dish by adding sufficient rosemary

variety : Viognier | 100% Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin :

analysis : alc : 14.50 % vol rs : 2.5 g/l pH : 3.57 ta : 6.4 g/l

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

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

ageing : This vintage can be enjoyed up to 2016 but will reach its best drinking potential towards the end of 2013 and will possibly peak only towards the end of 2014.

in the vineyard :

Altitude: 140m above sea level, and 8km from the cool sea breezes of False Bay.

Age of vines: 11 years

Rootstock: 101-14 Mgt

Clones: VI642

Slopes: Situated on the valley floor

Row direction: South-East to North-West

Soil type: Sweetwater soil

about the harvest: A cool winter allowed vines to go into proper dormancy. We were expecting a very different scenario with the cool start to spring and early summer which we thought would delay the start of the harvest. Then suddenly, the heat rose in early January and again in early February. However, for the most part, February and March were relatively mild, making for long, slow and very beneficial ripening. What also enhanced quality was the drop in night time temperatures that in some instances was 1.5°C to 2°C lower compared with the average for February. This helped fruit to retain aromas and flavours. The harvest date was 13th March 2012.

in the cellar :

Cultivar: 100% Viognier Wood: 70% fermented in wood of which 31% was new and a split of 44% Hungarian oak and 56% French oak.

MATURATION POTENTIAL This vintage can be enjoyed up to 2016 but will reach its best drinking potential towards the end of 2013 and will possibly peak only towards the end of 2014.

