

Lourensford Winemakers Selection Viognier 2013

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 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. This Viognier will benefit from decanting 1 - 2 hours before it is served at about 14° - 16° C

variety : Viognier | 100% Viognier

winery : Lourensford Wine Estate

winemaker : Hannes Nel

wine of origin : Stellenbosch

analysis : alc : 14.50 % vol rs : 3.2 g/l pH : 3.44 ta : 7.0 g/l

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

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

ageing : This vintage can be enjoyed up to 2017 but will reach its best drinking potential towards the end of 2014 and will possibly peak only towards the end of 2015.

in the vineyard :

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.

This wine was made from a certified single vineyard block.

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

Age of vines: 12 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: The harvest date was 6th March 2013.

in the cellar : Cultivar: 100% Viognier Wood: 100% fermented in wood of which 33% was new and a split of 40% Hungarian oak and 60% French oak. Aged for 11 months. Closure: Hand selected quality cork

