

Saronsberg Viognier 2014

The wine has a light straw colour and flavours of honey, pear, apricot and delicate floral notes. It has a rich, silky palate with subtle spice and yellow fruit flavours, light oak and a balanced fresh finish.

This wine is the ideal accompaniment to foods with subtle spicy aromas and flavours. Although it spent 16 months in oak we strive to produce a wine that is still lively and fresh with varied and delicate flavours, showcasing the subtleties and finesse that Viognier is capable of.

variety : Viognier | 100% Viognier

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 13.36 % vol rs : 5.8 g/l pH : 3.30 ta : 6.8 g/l

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

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

2015 Vintage

2015 SAWI - South African Wine Index Top Category Award
2015 Grand Gold Recipient

2012 Vintage

2014 Michelangelo International Wine and Spirit Awards - Gold
2014 Top 100 SA Wines
2013 SAWI - Grand Gold
2013 Michelangelo International Wine Awards - Gold

2011 Vintage

2013 Taj Classic Wine Awards - Trophy

2010 Vintage

2012 Concours Mondial de Bruxelles - Gold
2011 Michelangelo Wines Awards - Gold
2012 Classic Wine Trophy - Trophy
2012 Top 100 SA Wines
2012 International Wine Challenge - Gold

2009 Vintage

2011 Concours Mondial de Bruxelles - Gold

in the vineyard : Cultivar: Viognier

Clones: VI 1, VI 642

Age: 10 years

Soil: Partially weathered shale as well as red/yellow clay-loam soils

about the harvest: The grapes were hand-picked in the early morning; force cooled to 4°C and pressed whole bunch.

Harvest: 2nd and 3rd week of February 2013

Yield: 5.9 ton/ha

Balling: 23.5° B

pH: 3.15

Total acid: 7.3g/l

in the cellar : The grapes were hand-picked in the early morning, force-cooled to 4 °C and pressed whole-bunch. Only the first light pressings were used. The juice was settled at 5 °C for 48 hours and then racked. A 35% portion underwent wild fermentation and the balance were inoculated with Vin 13 and D254 yeast in one third each of first-, second- and third-fill 300 litre and 500 litre Allier French oak barrels, using three different coopers. Fermentation continued for on average 30



days, the temperature of fermentation ranging between 13 and 18 °C. The wine was aged on its fine lees and malolactic fermentation was prevented to preserve the finer flavours. After a total barrel maturation period of 16 months the wine was racked, protein stabilised and bottled with a fine sheet filtration.