

## Saronsberg Viognier 2015

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 11 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 : 13.38 % vol    rs : 3.5 g/l    pH : 3.32    ta : 6.6 g/l

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

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

### 2014 Vintage

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

2015 Michelangelo Wine Awards - Double Gold

2016 International Wine Challenge - Gold

### 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: 12 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 2015

Yield: 5.6 ton/ha

Balling: 23.2°B

pH: 3.28

Total acid: 6.8g/l

**in the cellar :** Only the first light pressings were used. The juice was settled at 5 °C for 48 hours and then racked. A 25% portion underwent wild fermentation and the balance were inoculated with Vin 13 and CY3079 yeast in one third each of first-,



second- and third-fill 500 litre Allier French oak barrels, using three different coopers. Fermentation continued for on average 21 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 11 months the wine was raked, protein stabilised and bottled with a fine sheet filtration.