

Lourensford Winemakers Selection Viognier 2014

This Viognier is a "Lady of Spice". Perfumed with exotic aromas of jasmine, lavender, grapefruit and hints of dried apricot and white peach that balms the air before the full bodied character is slowly revealed and supported by a linear balanced acidity. On the pallet is white peach and quince flavours and traces of creamy lemon butter, nutmeg, ginger and vanilla with a flinty mineral finish.

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 : Stellenbosch

analysis : alc : 14.50 % vol rs : 3.3 g/l pH : 3.4 ta : 6.1 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 2018 but will reach its best drinking potential towards the end of 2017.

in the vineyard : 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: 15 years Rootstock: 101-14 Mgt Clones: VI642 Slopes: Situated on the valley floor Row direction: South-East to North-West Soil type: Sweetwater soil ANALYSIS Alcohol: 14 vol % pH: 3.4 Total acid: 6.1 g/l RS: 3.3 g/l Closure: Hand selected quality cork

about the harvest: A cool and very wet winter allowed vines to go into proper dormancy. We experienced lots of rain, thunder storms and floods in August and November. Luckily this did not affect the sensitive flowering and ripening stages too much and ensured good growth of the vines after budding. We had very little severe South Easter winds at the start of summer that resulted in very good budding and flowering of the vines and a record harvest. We experienced a fairly cool summer that resulted in slower ripening and the ability to harvest at lower sugar levels. With good canopy management and perfect harvest decisions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance and good natural acidity. The harvest date was 19th March 2014.

in the cellar : Wood: 100% fermented in wood of which 56% was new and a split of 33% Hungarian oak and 67% French oak. Aged for 11 months.

