

Spice Route Viognier 2015

Aromas of stone fruit and acacia blossom. The palate is a complex weave of bold fruit and bright savoury flavours, well-balanced apricot and delicate spice. Our viognier always benefits from a few years of bottle maturation.

variety : Viognier | 100% Viognier

winery : Spice Route Winery

winemaker : Charl du Plessis

wine of origin : Swartland

analysis : **alc** : 13.5 % vol **rs** : 1.6 g/l **pH** : 3.41 **ta** : 5.8 g/l

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

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

in the vineyard : The Viognier is grown on deep Malmesbury shale soils on Klein Amoskuil farm. This un-irrigated bushvine was planted in 2001, yielding the lowest crop on the farm, at an average of just 2.7 ton per hectare.

about the harvest: The grapes were hand-picked at 23.7 degree Balling at the end January and early February 2015

in the cellar : Bunches were pressed whole, extracting only the delicate must. The wine went straight to old French barrels for fermentation and 10 months maturation on the lees before bottling.

