

Saronsberg Viognier 2016

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 : 13.19 % vol rs : 3.6 g/l pH : 3.32 ta : 6.1 g/l

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

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

2017 SAWi Awards - Platinum

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: 13 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 2016

Yield: 4.9 ton/ha

Balling: 22.8°B

pH: 3.28

Total acid: 6.6g/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 40% 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 26 days, the temperature of fermentation ranging between 12 and 20 °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 racked, protein stabilised and bottled with a fine sheet filtration. Alcohol: