

Avontuur Above Royalty Natural Sweet Viognier 2017

Aroma: Apricot and Peach with floral notes.

Flavour: Grapefruit and lemon peel give a fresh acidity which balances beautifully with the vanilla, honeycomb and stone fruit which is present on the palate.

Serve chilled with light, fruity desserts like pannacotta or pavlova. The low alcohol makes it excellent for lunch-time sipping.

variety : Viognier | 100% Viognier

winery : Avontuur Estate

winemaker : Jan van Rooyen

wine of origin : Stellenbosch

analysis : alc : 9.0 % vol rs : 107 g/l pH : 3.38 ta : 5.6 g/l

type : White **style** : Sweet **taste** : Fruity **wooded**

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

ageing : Now or for the next 5 years.

"Due to the magic of nature we ended up with this beautifully ripe Viognier and management grabbed the opportunity to produce the style. It's been eight years since we had a white dessert wine, so it is special." Winemaker, Jan van Rooyen

in the vineyard : Deep, well-drained Hutton and Clovelly soils, planted on westfacing slopes, trellised on a 5-wire Perold system. Supplementary irrigation.

about the harvest: Harvested at full ripeness (27° B)

Harvest Date: 24 February 2017

in the cellar : The wine was partially woodfermented. The fermentation was stopped at 10 °B through filtration to achieve the desired residual sugar level.

Bottling Date: 12 April 2017



Avontuur Estate

Helderberg

021 855 3450

www.avontuurestate.co.za