

Saronsberg Viognier 2017

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.

This wine is the ideal accompaniment to foods with subtle spicy aromas and flavours.

variety : Viognier | 100% Viognier

winery : Saronsberg Cellar

winemaker : Dewaldt Heyns

wine of origin : Tulbagh

analysis : alc : 13.30 % vol rs : 3.0 g/l pH : 3.20 ta : 6.4 g/l

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

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

2017 Vintage

SAWi Awards - Platinum

Decanter World Wine Awards: 90 Points

Tim Atkin SA Report: 93 Points

South Africa Wine Index: 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 :

about the harvest:

The grapes were hand-picked in the early morning

Cultivar: Viognier

Clones: VI 1, VI 642

Age: 14 years

Soil: Partially weathered shale as well as red/yellow clay-loam soils

Harvest: 2nd and 3rd week of February 2017

Yield: 5.6 ton/ha Balling: 23.2°B pH: 3.28

Total acid: 6.8g/l



in the cellar : Force-cooled to 4 °C and pressed whole-bunch. 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 racked, protein stabilised and bottled with a fine sheet filtration