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Avontuur Above Royalty Natural Sweet Viognier 2018

Aroma: Tropical fruit dominate with litchi, guava and pineapple showing through.
Flavour: Pink grapefruit gives acidity which balances beautifully with the vanilla on the creamy palate. It has a full mouthfeel due to the riper profile and slightly higher alcohol % than the previous vintage.

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 :** 11.0 % vol **rs :** 85.0 g/l **pH :** 3.35 **ta :** 5.1 g/l
type : White **style :** Sweet **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Now or for the next 5 years.

"The previous vintage was a huge success and when nature gave us the opportunity to make this wine again, it was a done deal! We hope you enjoy this more complex and full-bodied version as much."
Winemaker, Jan van Rooyen

in the vineyard : This vineyard is situated in the mid-section of the Estate and planted on west-facing slopes, trellised on a 3-wire Perold system. Supplementary irrigation.

about the harvest: Harvested at full ripeness (30° B)
Harvest Date: 2 March 2018

in the cellar : The wine was cold-soaked for 48 hours prior to being fermented. The fermentation was stopped at 9 °B through filtration to achieve the desired residual sugar level.
Bottling Date: 27 March 2018

Avontuur Estate

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