

Mellasat Viognier 2017

Viognier vines as a variety are traditionally grown on decomposed granite soils. These Viognier grapes were picked at optimum ripeness, and the resultant wine is barrel fermented and matured for eight months. This wine has prominent floral notes of orange blossom on the nose that leads through to peach and apricot flavours on the palate. The wine can also be enjoyed by itself now or cellared for mature drinking.

Food pairing suggestions include chilled summer soups, grilled salmon and pan-fried seafood.

variety : Viognier | 100% Viognier

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 13.00 % vol rs : 2.1 g/l pH : 3.19

type : White **wooded**

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

ageing : The wine can also be enjoyed by itself now or cellared for mature drinking.

about the harvest: These Viognier grapes were picked at optimum ripeness.

in the cellar : The resultant wine is barrel fermented and matured for eight months.

