

## Saronsberg Viognier 2018

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.

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**variety** : Viognier | 100% Viognier

**winery** : Saronsberg Cellar

**winemaker** : Dewaldt Heyns

**wine of origin** : Tulbagh

**analysis** : **alc** : 13.3 % 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

### 2018 Vintage

- National Wine Challenge: Top 100
- South African Wine Index: Platinum
- Decanter World Wine Awards: 94 Points
- Tim Atkin SA Report: 90 Points
- Veritas: Gold Medal

### 2017 Vintage

- International Wine Challenge: Silver Medal
- Decanter World Wine Awards: 90 Points
- South African Wine Index: Platinum
- Tim Atkin SA Report: 93 Points

### 2016 Vintage

- National Wine Challenge 2017: Double Gold
- South African Wine Index: Platinum
- Tim Atkin SA Report: 90 Points

### 2015 Vintage

- National Wine Challenge: Top 100
- National Wine Challenge: Best in Class
- South African Wine Index: Grand Gold
- Tim Atkins SA Report: 91 Points
- Michelangelo Awards: Gold

### 2014 Vintage

- South African Wine Index: Grand Gold
- Michelangelo Awards: Double Gold
- International Wine Challenge: Gold
- IWC: South African Varietal Trophy

### 2013 Vintage

- Tim Atkin SA Report: 91 Points
- Michelangelo Awards: Gold

### 2012 Vintage

- National Wine Challenge: Top 100
- South African Wine Index: Grand Gold
- Michelangelo Awards: Gold

### 2011 Vintage

- Taj Classic Wine: Trophy Winner

### 2010 Vintage

- Classic Wine: Trophy Winner
- National Wine Challenge: Top 100
- Michelangelo Awards: Gold
- International Wine Challenge: Gold

### 2009 Vintage

- Concours Mondial Bruxelles: Gold



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**in the vineyard :**

**about the harvest:** The grapes were hand-picked in the early morning, force-cooled to 4 °C and pressed whole-bunch.

Cultivar: Viognier

Clones: VI 1, VI 642

Age: 15 years

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

Harvest: 2nd an 3rd week of February 2018

Yield: 5.6 ton/ha

Balling: 23.2°B

pH: 3.28

Total acid: 6.8g/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 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.