

## The Drift Mary le Bow Viognier

An aromatic nose, bursting with apple blossom & orange zest.  
On the palate, a mouthful of ripe mandarin, lime zest, peaches & cream with a twist of ginger.

Go Aromatic - Creamy, aromatic curries like kormas or spicy Thai/Indonesian dishes work amazingly well. This is a bold wine, with huge aromatics and creamy texture. Try shell fish like lobster on the BBQ with a mayonnaise sauce, or potato bake with bacon bits, coriander and hollandaise.

**variety** : Viognier | 85% Viognier, 15% Chenin Blanc  
**winery** : The Drift Estate  
**winemaker** : Bruce Jack  
**wine of origin** : Western Cape  
**analysis** : alc : 13.5 % vol   rs : 2.7 g/l   pH : 3.26   ta : 6.0 g/l  
**type** : White   **style** : Dry  
**pack** : Bottle   **size** : 750ml   **closure** : Cork

Kenneth Frater wanted to grow beautiful balanced vines in a spectacular, secluded mountain kloof. This kloof was blessed with rich, well-drained, ancient soils. High up into the brooding mountains, the climate is characterised by biting, cold winters and sundowner-inducing summers. He wanted to make a wine that reflected this compelling beauty, while effortlessly displaying the hallmarks of great wines (many of them European) he had enjoyed throughout his remarkable life. He dreamed of a wine that almost trembled with power, but never needed to flex its muscles to be enjoyed I am very privileged to have been asked by Angel Frater and her children to carry on this vision into a bottle. I hope I have done Kenneth proud with Mary le Bow.

**in the vineyard** : Viognier from 15 year old vines (planted in 2004) on Ruggeri and Richter 99, 2 picks for ripeness and freshness; Chenin Blanc from 41 year old single vineyard in Stellenbosch, 2 picks for ripeness and freshness.

**in the cellar** : Grapes were sorted, destemmed under CO2 to open top fermenters. Cold soak under CO2 for 2-3 days, fermented with wild yeasts at cool temperatures (11-13C) with one punch down daily; presses in a traditional basket press straight to barrel; partial malolactic fermentation and occasional barrel stirring; 2 rackings prior to bottling

