

Idiom Viognier 2019

An opulent, barrel-fermented Viognier with a typical light straw colour. Initial top notes of rose petal potpourri develop into a complex melange of litchi, pink lady apple and vanilla on the nose. This medium to full-bodied wine has an elegant, creamy mid-palate followed by a lingering sensation of nectarine and lavender. Serve chilled and enjoy the evolution of flavours in the glass.

variety : Viognier | 100% Viognier

winery : Idiom Wines

winemaker : Reino Thiart

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 3.1 g/l **pH** : 3.37 **ta** : 6.0 g/l

type : White **style** : Dry **body** : Light **taste** : Fragrant **wooded**

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

about the harvest: In keeping with previous vintages, the juice was fermented at between 13-15°C in tank for the first day. After the first day the juice is then transferred to barrel to complete the fermentation in barrel. After maturation in a small percentage 1st fill, but mainly 2nd and 3rd fill French 225L oak barrels for 9 months the wine is given a light filtration and bottled.

