

Manley Private Cellar Viognier 2022

A fresh straw-coloured wine that shows characters of guava and large bouquets of fresh cut grass as well as green apple skin that are complemented on the palate with an elegant white peach aroma and white flower notes.

Fish, poultry, salads, Asian food

variety : Viognier | 100%

winery : Manley Wine Estate

winemaker : Joshua van Blommenstein

wine of origin : Tulbagh

analysis : **alc** : 13.5 % vol **rs** : 10.05 g/l **pH** : 3.25 **ta** : 6.01 g/l **va** : . g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : 0

ageing : Up to 5 years and longer

Viognier in the Tulbagh valley with the warm temperatures produces very fresh and elegant wines of this grape variety. An off-dry wine with a refreshing voluptuous character on the palate.

in the vineyard : It was a cooler year in general with some heat spikes from January onwards. The heat spikes offered an alteration in the ripening as the sugars tended to increase. For the vintage, there was great phenolic ripeness which allowed great aromatic extraction.

about the harvest: The 2022 vintage offered a smaller quantity harvest compared to 2021 but really exceeded the quality spectrum.

