

## Saronsberg Viognier 2021

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 : 13.49 % vol   rs : 3.3 g/l   pH : 3.17   ta : 6.4 g/l   va : 0.47 g/l   so2 : 112 mg/l   fso2 : 45 mg/l

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

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

### in the vineyard :

Clones: VI 1, VI 642

Age: 16 years

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

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

Harvest: 2nd and 3rd week of February 2021

Yield: 5.6 ton/ha

Balling: 23.2°B

**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.

