

Manley Private Cellar Viognier 2024

A fresh lemon-coloured aromatic Viognier showing yellow peach, apricot, dried daisies, and green apple skin on the nose. It is complemented by some yellow pear, Guava, and green Mango on the palate. This half-dry Viognier shows a very nice balance of a slight fruity sweetness and fresh acidity providing a charming versatility and complexity.

Risotto, pumpkin ravioli or curries

variety : Viognier | 100%

winery : Manley Wine Estate

winemaker : Joshua van Blommenstein

wine of origin : Tulbagh

analysis : alc : 13.5 % vol rs : 7.50 g/l pH : 3.49 ta : 6.49 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

in the vineyard : The Tulbagh 2024 vintage was in a way tough. The continued wet and cold weather of winter continued to an extent into the Spring which was then followed by intense heat. Added to the intense heat were gusts of strong wind at a crucial time of the vine growth cycle. These factors had a larger impact on white varieties and thus lowered the yield quite drastically.

about the harvest : Due to the smaller harvest, we had better quality control of the fruit. A vintage like this offers smaller berries, better aromatics, and a very well-balanced ratio between sugar and acid.

