Diemersfontein Sweet Sue Sun-Dried Viognier NV

Aromas of dried peach and apricot, orange marmalade and toasted nut on the palate finishing with a lingering aftertaste.

This wine is beautifully paired with dark chocolate desserts or matured cheeses.



variety : Viognier | 100% Viognier
winery : Diemersfontein Wine and Country Estate
winemaker : Francois Roode
wine of origin : Wellington
analysis : **alc :** 13.82 % vol **rs :** 114.1 g/l **pH :** 3.86 **ta :** 6.07 g/l
type : Dessert **style :** Sticky **body :** Full **taste :** Fruity
pack : Bottle **size :** 375ml **closure :** Cork

Made with love for the lady of the house! Especially made to honour Sue Sonnenberg, David's wife and second mom to the rest of the Diemersfontein team.

about the harvest: Yield: 5 Tonnes per Hectare
Harvest date: February 2022

in the cellar : The Sweet Sue is made from sun-dried Viognier grapes that were pinched at the stems of the grape bunches on the vine and left to raisin, concentrating the sugars and acidity levels.

Diemersfontein Wine and Country Estate

Wellington

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