

## 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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[www.diemersfontein.co.za](http://www.diemersfontein.co.za)