

Bon Cap Organic Viognier 2003

This is not a very commonly found varietal for South Africa, however it shows the intense ripe yellow colour with typical peach and apricot floral fragrant on the nose. Backed by some apple and pear undertones, with typical Muscat flavours on the palate. A full-bodied wine with a buttery after taste due to the 7 month ageing on the lees in 100% French Oak barrels.

variety : Viognier | 100% Viognier

winery :

winemaker : Roelf du Preez

wine of origin : Breede River

analysis : alc : 14.5 % vol rs : 1.07 g/l pH : 3.43 ta : 6.1 g/l so2 : 76 mg/l fso2 : 12 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

"Rich, powerful, complex wine with body and soul; warm climate and old vines character with closely-woven texture and compact structure; amazing substance and concentration; brilliant, yellow ripe and dried fruit like apricots, tin-peach, dried apples, candied oranges, and orange peel as well as english orange confiture (with its bitter tasting orange zests); fine mineral and herbal notes. Full bodied, of succulent character, but vigorous, with finesse and complexity; an explosion of taste; extract is very well balanced by power and ripe acidity; long lasting finish. Serious - but you can't stop drinking it. Dangerous. Gorgeous. Best Viognier at Cape Wine Show 2004?!! Its complexity and concentration reminds me a bit of big Viogniers, white Grenaches, Marsannes and Rousannes from the Rhone valley and warmer parts of the southern french Languedoc area (H&Rault). Enthusiastic 18/20 points (in April 2004)" - Stephan Reinhardt, Journalist - Germany

All the best,
Stephan Reinhardt, Journalist - Germany
Pannerweg 1
D 21029 Hamburg

in the vineyard : Planted: 2000

Block No: C2

Block size: 1.5ha

Yield: 3t/ha

Recouperment: 650l/ton

about the harvest: The grapes were handpicked at a phenolic ripeness of 25.5°
Balling on 25th of March 2003.

in the cellar : This wine was matured (on the lees) in French Oak Barrels for 7 months
Organic Certified: SGS SA Org 2001 0074

