



Kranskop Viognier 2012

Viticulture:

- Soil - Deep loamy stony soils on south-east facing slopes.
- Trellis - Vines are trellised in a east west row direction on a 5 wire system with 2m poles to keep the canopy in position for optimal use of sunlight without leaving the grapes in direct sun.
- Growth - Medium canopy.
- Age of vine - 6 years

Harvesting:

- Picked before 12h00
- Picked at 23.5 °B
- TA : 6.5 g/l
- pH : 3.25
- Yield: 8 ton / ha

Vinification:

- Hand sorting of grapes before destemming.
- Destemming direct into press.
- 2 Hours skin contact.
- Fermentation temperature in Stainless Steel tank 15 – 16 °C
- Fermented down to 15°B and then 20% pumped into french oak barrels.
- Fermentation completed after 10 days/
- Wine was stirred for 3 months every 2nd day.
- Total wine per ton recovery 600 lt/ton
- Total wood fermentation and aging is 5 months.

Tasting notes:

A distinctive fynbos aroma with fresh peach and sweet almond flavours that follows through on the palate.

Food Pairing :

Bobotie, Breyani and other Cape Malay inspired dishes.

Wine Analysis:

Alc : 14.5%vol
TA : 6.7 g/l
pH: 3.23
RS: 2.9 g/l