



## Viognier 2016



### 2016 Vintage

The intense dry heat of the summer months certainly kept the viticulturists on their toes as they nursed the vineyards towards ripening. This resulted in a 30% reduction of crop size at De Grendel, however – although volumes were down, the dryness facilitated surprising benefits in that the bunches were perfectly formed and disease free. Our proximity to the cold Atlantic, excellent foliage management, and the Tygerberg itself shielded the grapes from sunburn, which reduced grape quality in other regions. The resilience of the vines astounds, as they have borne for us, fine fruit – smaller and more concentrated promising excellent quality wines of a slightly warmer climate style.

### Vineyards

The De Grendel vineyards are situated 7 kilometres from the Atlantic Ocean, growing on slopes 200 meters above sea level. Crop levels on Viognier is  $\pm$  8 tons per hectare.

### Soil type

This vineyard is situated on the mid section of our farm, on a North Western Slope where the soil is dominated by gravel.

### Vinification

Viognier berries begin to shrivel towards ripeness, a unique varietal characteristic that necessitates careful sampling and tasting before harvest to ensure balance and complexity of flavour is achieved in the wine. Handpicked bunches are destalked and crushed, with the juice settling before inoculation. The majority of the juice is fermented in stainless steel tanks in order to maintain its fresh varietal fruity characteristics, while the remaining 30% is fermented in Romanian oak barrels for a creamier, complementary complexity. Finally, blending occurs after 90 days before stabilisation and bottling. A bright pale straw colour belies tantalisingly sweet stone fruit on the nose which wafts from the glass in waves of apricot and peach, underscored by nuances of beeswax and brown butter.

This ripe tree fruit evolves into luscious lime on the palate, ending gracefully with gravelly minerality and nuances of citrus orange.

With sweet stone fruit on the nose and fresh mineral citrus on the palate, this wine exhibits remarkable cool climate characteristics for such a warm year.

### Analysis

Residual Sugar:	1.9 g/l
pH:	3.09
Total Acidity:	6.5 g/l
Alcohol:	13.34 vol%

### Food Complements

A great food wine – will pair well with rich pasta, chicken and pork dishes.

Aging Potential

Drink now or within the next three years.