

## WINIFRED 2019

### The Vintage

The 2019 vintage will be remembered as one that followed the most severe drought in South Africa during 2018. In the second half of 2018, supporting rainfall ensured good soil moisture with cool and moderate ripening and harvesting conditions for 60% of the intake of the 2019 vintage. The 2019 crop was medium sized, resulting in some excellent wines.

### Viticulture

The Viognier, Semillon & Chardonnay vineyards are planted in well-drained blue shale at 180 to 280 metres above sea level on the Western slope of the Tygerberg, 7 kilometres from, and in sight of, the Atlantic Ocean. Employing the VSP trellis system, a typical harvest produces 2 to 6 tons per hectare.

### Vinification

Winifred 2019 is a unique blend of 50% Semillon, 25% Viognier and 25% Chardonnay. After alcoholic fermentation, malolactic fermentation was purposefully prevented to ensure a crisp acidity and minerality. However, the wine was kept on the lees for 4 months, undergoing weekly bâtonnage to ensure a creamier palate. Each component was individually barrel fermented in a combination of French and Romanian Oak.

### Tasting Notes

The wine shows a bright, medium straw colour with a darker core and medium legs indicating great viscosity. Aromas of mandarin peel, honeysuckle, ripe nectarines and vanilla pod abound. On the palate, the wine is soft and creamy upon entry followed by a full mouthfeel and layer upon layer of flavour. Great complexity of blanched almonds, orange curd and white jasmine combine with refined wood integration and a hint of Chantilly cream on the aftertaste.

### Cellaring Potential

Ready to enjoy now, but with an ageing potential of 5 years to allow for an even more complex wine, this wine will only get better with ageing.

### Food Complements

The Winifred will enhance the aromatics of buttered chicken, lamb korma or prawn coconut curry served on a bed of fluffy jasmine rice.



### Analysis

Residual Sugar:	2,2 g/l
pH:	3,40
Total Acidity:	6,6 g/l
Alcohol:	13,5 %

