



SARONSBERG

TULBAGH

Viognier 2017

This wine is the ideal accompaniment to foods with subtle spicy aromas and flavours. Although it spent 11 months in oak we strive to produce a wine that is still lively and fresh with varied and delicate flavours, showcasing the subtleties and finesse that Viognier is capable of.

Harvest

Cultivar:	Viognier
Clones:	VI 1, VI 642
Age:	14 years
Soil:	Partially weathered shale as well as red/yellow clay-loam soils
Harvest:	2 nd and 3 rd week of February 2017
Yield:	5.6 ton/ha
Balling:	23.2°B
pH:	3.28
Total acid:	6.8g/l

Fermentation

The grapes were hand-picked in the early morning, force-cooled to 4 °C and pressed whole-bunch. Only the first light pressings were used. The juice was settled at 5 °C for 48 hours and then racked. A 25% portion underwent wild fermentation and the balance were inoculated with Vin 13 and CY3079 yeast in one third each of first-, second- and third-fill 500 litre Allier French oak barrels, using three different coopers. Fermentation continued for on average 21 days, the temperature of fermentation ranging between 13 and 18 °C. The wine was aged on its fine lees and malolactic fermentation was prevented to preserve the finer flavours. After a total barrel maturation period of 11 months the wine was racked, protein stabilised and bottled with a fine sheet filtration.

Analysis

Alcohol:	13.30 vol %
Total acid:	6.4 g/l
pH:	3.20
Residual sugar:	3.0 g/l
Volatile acidity:	0.42 g/l
Free sulphur:	34 mg/l
Total sulphur:	103 mg/l



Awards

2009 Vintage

Gold Concours Mondial de Bruxelles

2010 Vintage

Trophy Classic Wine Trophy

Top 100 SA Wine

Gold Michelangelo Awards

Gold International Wine Challenge

2011 Vintage

Trophy Taj Classic Wine Trophy

2012 Vintage

Top 100 SA Wine; Grand Gold SAWi

Gold Michelangelo Awards 2014

2013 Vintage

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Michelangelo Awards 2015 Gold

2014 Vintage

SAWi 2015 Top Category Award

SAWi 2015 Grand Gold Recipient

Michelangelo Awards 2015 Double Gold

International Wine Challenge 2016

Gold IWC South African Varietal Trophy 2016

2015 Vintage

Top 100 SA Double Platinum 2016

Grand Cru National Champion 'Best in Class' at Top 100 SA 2016

SAWi 2016 Grand Gold Recipient

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Gold Michelangelo international Awards 2016

2016 Vintage

Double Gold National Wine Challenge 2017

SAWi 2017 Top in Category Award

Tim Atkin SA Report 2017 score 90