



VIOGNIER 2024

VINTAGE

The 2024 harvest demonstrated resilience and adaptability, with high-quality grapes and optimistic prospects for the resulting wines. Overall, the harvest was earlier than usual due to warmer weather. However, the wet and cool conditions of winter 2023 were beneficial for vine dormancy and soil moisture replenishment, setting up the vineyards for a strong growing season.

VITICULTURE

High up on the western slope of the Tygerberg, roughly 200 metres above sea level and 7 kilometres from the Atlantic Ocean, the Viognier vines are nourished by well-drained blue, broken shale soil with areas of gravel and sub-layers of clay. Regenerative farming practices promote vine health and sustainability, ensuring high-quality fruit for winemaking.

VINIFICATION

The majority of the juice was fermented in stainless steel tanks to maintain fresh fruity characteristics, while the remaining 30% was fermented and aged for 3 months in Romanian and French oak barrels. Malolactic fermentation followed, adding creaminess and complementary complexity before blending back into the tank portion.

TASTING NOTES

This wine is pale lemon-green in colour, with pronounced aromas of peach, floral notes, apricot, and Turkish delight. On the palate, the medium acidity and body are complemented by a creamy mouthfeel from barrel aging and malolactic fermentation. The nose carries seamlessly through to the palate, with a bone-dry finish and fruity undertones. While sweet on the nose, the palate remains refined and dry.

FOOD COMPLEMENTS

Viognier shines when paired with spicy or creamy dishes. Enjoy it with mild curries like korma, spicy southeast Asian curries, or chicken salads featuring apricot, peach, or mango. For a unique pairing, try it with roasted butternut squash or creamy pasta dishes.

WINE OF ORIGIN

Cape Town

MAIN VARIETIES

100% Viognier

ANALYSIS

RS: 2.9 g/l | pH: 3.20 | TA: 6.0 g/l | Alc: 13.54 %

