



SARONSBERG

TULBAGH

Viognier 2019

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

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|-------------|---|
| Cultivar: | Viognier |
| Clones: | VI 1, VI 642 |
| Age: | 15 years |
| Soil: | Partially weathered shale as well as red/yellow clay-loam soils |
| Harvest: | 2 nd an 3 rd week of February 2019 |
| 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

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|-------------------|-------------|
| Alcohol: | 13.65 vol % |
| Total acid: | 6.0 g/l |
| pH: | 3.32 |
| Residual sugar: | 1.8 g/l |
| Volatile acidity: | 0.44 g/l |
| Free sulphur: | 33 mg/l |
| Total sulphur: | 91 mg/l |



Awards

2018 Vintage

- National Wine Challenge: Top 100
- South African Wine Index: Platinum
- Decanter World Wine Awards: 94 Points
- Tim Atkin SA Report: 90 Points
- Veritas: Gold Medal

2017 Vintage

- International Wine Challenge Silver Medal
- Decanter World Wine Awards: 90 Points
- South African Wine Index: Platinum
- Tim Atkin SA Report: 93 Points

2016 Vintage

- Double Gold National Wine Challenge 2017
- South African Wine Index: Platinum
- Tim Atkin SA Report: 90 Points

2015 Vintage

- National Wine Challenge: Top 100
- National Wine Challenge: Best in Class
- South African Wine Index: Grand Gold
- Tim Atkins SA Report: 91 Points
- Michelangelo Awards: Gold

2014 Vintage

- South African Wine Index: Grand Gold
- Michelangelo Awards: Double Gold
- International Wine Challenge: Gold
- IWC: South African Varietal Trophy

2013 Vintage

- Tim Atkin SA Report: 91 Points
- Michelangelo Awards: Gold

2012 Vintage

- National Wine Challenge: Top 100
- South African Wine Index: Grand Gold
- Michelangelo Awards: Gold

2011 Vintage

- Taj Classic Wine: Trophy Winner

2010 Vintage

- Classic Wine: Trophy Winner
- National Wine Challenge: Top 100
- Michelangelo Awards: Gold
- International Wine Challenge: Gold