



SARONSBURG

Tulbagh

Viognier 2023

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:	17 years
Soil:	Partially weathered shale as well as red/yellow clay-loam soils
Harvest:	2 nd and 3 rd week of February 2023
Yield:	6.6 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:	14.12 vol %
Total acid:	5.9 g/l
pH:	3.42
Residual sugar:	3.2 g/l
Volatile acidity:	0.48 g/l
Free sulphur:	30 mg/l
Total sulphur:	90 mg/l

