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TASTING NOTES

VIIGNIER 2017

100% viognier

ALCOHOL: 14.5% RS: 3.8 g/l TA: 6.1 g/l pH: 3.29

AREA OF PRODUCTION: On the slopes of the Simonsberg Mountain between the wine growing areas of Franschhoek, Stellenbosch and Paarl, Western Cape, South Africa.

SOIL COMPOSITION: Dundee type soils of Table Mountain sandstone origin.

VINIFICATION & PRODUCTION SYSTEM: 70% of this wine underwent fermentation in stainless steel tanks for three weeks. Racked of primary lees and kept on secondary lees for 7 months before bottling. 30% of the wine was fermented and matured in second- and third-fill 300 litre French oak barrels for 7 months, before being blended together and bottled.

ORGANOLEPTIC DESCRIPTION: Dry, slightly wooded, medium-bodied white wine.

COLOUR: Light, yellowish tint.

BOUQUET: Showcase layers of fresh peaches with dried apricot and blossom aromas. The wood contributes to depth, although not strongly noticeable.

TASTE: The mouth-feel is round and creamy from the 30% well integrated French oak (7 months). A floral nose and lime zest finish complete the perfect balance.

SERVING TEMPERATURE: Chilled, 11–12°C (51–53°F).

PRESERVATION: Ready to be enjoyed within the year of production with ageing potential of another 12 to 18 months.

GASTRONOMIC SUGGESTIONS: Matched best with complex flavours like shellfish dishes or any type of spicy or curry dish.

Babylonstoren Farm · Klapmuts/Simondium Road Franschhoek · South Africa

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