



ELGIN VINTNERS VIOGNIER 2013

This seventh vintage of the Elgin Vintners Viognier once again reaffirms its position as a benchmark Viognier within the South African wine industry. The 2013 Elgin Vintners Viognier is guaranteed to impress any connoisseur of slightly aged wines.

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| ORIGIN | Wine of Origin Elgin |
| SOIL TYPE | Tukulu |
| HARVEST DATE | 27 th March 2013 |
| BOTTLING DATE | 10 th February 2014 |
| VITICULTURE | The grapes were sourced from Beaulieu Farm, Elgin Clone Vr 642 planted 2.5 x 1,5 m and trellised to the Smart-Dyson trellis system. |
| WINEMAKER | Niels Verburg |
| WINEMAKING | The grapes were crushed, destalked, and then gently pressed. Only free-run juice was used. The juice was settled overnight and the clear juice racked the next day. Fermentation was started in tank to make sure it was healthy and homogeneous. Halfway through fermentation the fermenting juice was transferred to barrel. A long, cool fermentation in 100 % Romanian oak took place, of which 50 % was new. The wine was kept on the gross fermentation lees for 10 months with regular stirring. The wine was then racked out of barrel and filtered before bottling. |
| ANALYSIS | Alcohol 14.76% (14.5% on label) Total acid 6.1 g/l RS 3.0 g/l pH 3.32 |
| TASTING NOTES | Pale golden yellow with a greenish tinge in colour. Intriguing aromatic nose which dances with a heady combination of dried peaches, vanilla, peanut butter, honeycomb, a hint of apricots and some delicate floral notes. The gentle entry onto the palate yields a compote of stewed peaches, pears and apricots with touches of creamy magnolia blossom, honey and spice. A clean, medium-bodied wine where the fruit integrates seamlessly with the tannins imparted by judicious oaking. The 2013 Elgin Vintners Viognier projects the perfect amount of sass and complexity on both the nose and palate yet remains refreshingly feminine with just the right amount of spicy backbone. This wine can be considered a serious food wine – one that will have the chefs clambering to pair it with aromatic and spicy food options. My choice would be a Cape Malay bobotie. |
| PACKAGING | Screwcap closure Barcode 6009 8144 3018-2 (per single bottle) Barcode 16009 8144 3019-6 (per 6 bottle case) |
| QUANTITY | 4253 liters / 945 cases (6 x 750ml) produced. |