Viognier 2016

**Viticulture**
- Cultivar clone: VR642C
- Rootstock: R 110
- Planted: 2007
- Row direction: NE/SW
- Plant density: 1.5m x 2.0m
- Soil type: Colluvial
- Trellis system: VSP
- Pruning: Two bud spurs
- Irrigation: Drip
- Picking date: 05-02-2016
- Grape sugar: 23.4° B
- Acidity: 6.6 g/l
- pH at harvest: 3.26

**Winemaking**
- Bunch and berry sorting: By hand
- Fermentation: Barrel fermented
- Wood maturation: 14 months in 300L French and Hungarian oak barrels, 50% new

**Wine Analysis**
- Alcohol %: 14.13%
- pH: 3.42
- Total acidity: 5.47 g/l
- RS: 3.81 g/l

**Tasting Notes**
The 2016 Viognier has a yellow-green colour. It displays ripe peach, honeysuckle and jasmine perfumes on the nose. The wood is evident as a light caramel. The palate is voluptuous, rich and round. The refreshing acidity and typical Viognier dryness balances this very “together” wine. A food wine par excellence!