



# OLDENBURG

VINEYARDS

## 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!