



OLDENBURG

VINEYARDS

Viognier 2015

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	: 02-02-2015
Grape sugar	: 23.0° B
Acidity	: 5.58 g/l
pH at harvest	: 3.57

Winemaking

Bunch and berry sorting	: By hand
Fermentation	: Barrel fermented
Wood maturation	: 19 months in 300L French and Hungarian oak barrels, 50% new

Wine Analysis

Alcohol %	: 13%
pH	: 3.47
Total acidity	: 5.4 g/l
RS	: 2.1 g/l

Tasting Notes

This maiden vintage of Viognier sports a lively, apple-yellow colour. The opulently, perfumed nose shows ripe peach and rich vanilla aromas. The broad, well-filled palate is perfectly balanced by adequate acidity. The wine has enduring richness, good grip, and a very long finish. A food wine par excellence!