



IDIOM

WINES OF CHARACTER

STELLENBOSCH

VIOGNIER 2019

VINIFICATION

Wine maker description

An opulent, barrel fermented Viognier with a typical light straw colour. Initial top notes of rose petal potpourri develop into a complex melange melon, lemon cheesecake and coriander on the nose. This medium to full bodied wine has an elegant, buttery mid palate followed by a lingering sensation of nectarine and lavender. Serve chilled and enjoy the evolution of flavours in the glass.

Varieties

100% Viognier

Origin

Wine of Origin Stellenbosch

Vinification details

In keeping with previous vintages, the juice was fermented at between 13-15°C in tank for the first day. After the first day the juice is then transferred to barrel to complete the fermentation in barrel. After maturation in a small percentage 1st fill, but mainly 2nd and 3rd fill French 225L oak barrels for 9 months the wine is given a light filtration and bottled.

Date of bottling

24th February 2020

Analysis

pH 3.47

Total acidity 5.7 g/l

Residual sugar 2.5 g/l

Alcohol 14 %

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

South west

Area

2.21 Ha

Trellising

Vertical Shoot Positioning

Irrigation

Drip

Predominant wind

SE Summer/NW Winter

Date of planting

2001

Clones

VR 1A on R110

Balling at picking

24.5°B



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