



WHALEHAVEN

HERMANUS • SOUTH AFRICA

VIOGNIER UNWOODED 2023



DESCRIPTION

Round, rich and refreshing. Light pale straw in colour with a lime tinge. Perfumed aromas of orange blossoms and dried fig are followed by flavours and textures of green melon, white pear, nectarine, and honeysuckle. This unwooded Viognier has a lush, pleasing texture and a long lingering finish. Serve chilled.

VARIETIES

100% Viognier

ORIGIN

Wine of Origin Coastal

VINIFICATION

Grapes were picked in the early morning before being transported to the winery and packed into overnight cold storage. The following morning the grapes were then de-stemmed and crushed before settling and fermenting at between 12-14 degrees Celsius. The wine was then left in tank on fine lees for 6 months before being lightly fined, filtered and bottled.

DATE OF BOTTLING

20th September 2023

ANALYSIS

pH 3.42
Total acidity 6.1g/l
Residual sugar 1.8 g/l
Alcohol 13.2%

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www.whalehaven.co.za

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