

EST



2013

SPARKLING WINE

CLIFTON*Cuvée Prestige*

SOUTH ★ AFRICA

**A RARE AND EXPERIMENTAL
CUVÉE PRESTIGE OF SPARKLING VIOGNIER**

Upon first glance, the wine exhibits a green to light yellow tint. The nose reveals hints of sweetness, light tropical fruits such as peach, a touch of almond, and rich creamy flavours. The palate is greeted with flavours such as citrus, white peach, and green apple, followed by a lingering sweetness that culminates in a crisp acidity and finishes with a biscuity/yeasty aftertaste, delivering a delightful drinking experience. This wine is served best, chilled and enjoyed on warm summer days.

VINIFICATION

Harvested at 22.2 Degrees Balling. Only free-run juice is used. Kept on fine lees for 6 months in tank. At bottling, it is carbonized to create the sparkling wine.

VARIETAL

Viognier

VINTAGE

2024

BOTTLING DATE

23 September 2024

ANALYSIS DETAILS

Alc: 12% • Residual sugar: 7.1 g/l • Total acidity: 6.3 g/l • pH: 3.29

**THE CLIFTON COLLECTION**

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