



IDIOM

WINES OF CHARACTER

STELLENBOSCH

VIOGNIER 2023

VINIFICATION

Wine maker description

Velvety and versatile. A fresh, textured and complex barrel-fermented viognier to savour. Initial top notes of yellow citrus fruits develop into a melange of shortbread, peach and chamomile aromas on the nose. A creamy mid-palate with layers of nougat and orange blossom. Serve chilled and enjoy the evolution of flavours in the glass. The ultimate pairing wine with shellfish, seafood, veal, pork, roast chicken or curried Malay dishes.

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

11th August 2025

Analysis

pH 3.37

Total acidity 6.3 g/l

Residual sugar 3.1 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°B



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