



WHITE 2015

VIOGNIER 42 %, GRENACHE BLANC
33%, ROUSSANNE 25%

AVERAGE YIELD

Ave. 11 T/Ha

SOILS

Fertile, well drained red silt and clay with broken hardpan underlying layer.

VINIFICATION

All the grapes for this field blend were hand picked in the morning on the 4th of February. After whole-bunch pressing, the juice was allowed to settle overnight in a stainless steel tank. The clean juice was racked off the gross lees and transferred to 3rd fill 300L French oak barrels in which natural fermentation started and completed after +-14 days. The wine was racked from the lees and returned to barrel where it matured for a further 5 months. The barrels were stirred monthly to suspend fine lees and improve mouth feel. The wine was racked from barrel two weeks prior to bottling and filtered very lightly at bottling. The wine was not cold stabilized to retain maximum flavour.

VINEYARD

8 year old trellised, irrigated vineyard close to the floodplain, Spruitdrift, Olifants River, South Africa.

PHILOSOPHY

We love the flavours we get from these grape varieties in our area and we are still experimenting with ripeness levels and grape cultivar percentages. We planted some Marsanne in 2014 to add more complexity to the blend in future and to allow us to lower the percentage of Viognier in the blend. Fermentation and ageing in oak makes for a more stable wine and the slight oxidation that takes place adds interest to the final wine. Only older 300L French oak barrels are used so that the barrels do not impart obvious oak derived flavours on the wine, if any such flavours at all.

THE WINE

The grapes for the 2015 vintage were picked at full ripeness, resulting in a very full flavoured wine, displaying strong fruit flavours like melon, white peach, pear, pineapple, lychee and apricot on the nose. The mouth feel is almost viscous with good staying power. The wine is meant to be enjoyed in its youth in order to enjoy the fresh fruit flavours. We believe that the wine can be enjoyed on its own or with white meat, roast pork, cream based dishes or a variety of light seafood dishes, hearty meat stews or barbecues.

Alc	14.02 %
Residual Sugar	1.8g / Litre
Ph	3.58
Total Acidity	5.6g / Litre
Volatile Acidity	0.43g / Litre
Total Sulphites	69mg / Litre

Total production: 2270 bottles (750ml), sealed with DIAM 5 closure. 99 bottles (1500ml), sealed with natural cork. Bottling date: 29 July 2015