

MOUNT ROZIER

THE HEAD GARDENER

VIOGNIER 2021

Sample Only

BLEND 100 % Viognier

ORIGIN W.O. Western Cape

TECHNICAL The grapes are grown in a warmer area of the Western Cape on banks of the Bree river. Grapes were harvested early mornings at about 22° Balling with a good firm acidity. After de-stemming the grapes were lightly pressed. The juice was settled for 2 days before fermentation was started with an aromatic yeast culture. After inoculation the juice fermented at 15° Celsius in stainless steel tanks for 18 days. No malolactic fermentation was allowed. The wine was left on the fine lease for 6 months before racked and prepared for bottling.

TASTING Light yellow straw in colour. Exceptionally rich layers of apricots, white peach and citrus with hints of orange blossom and tangerine zest on the nose. The palette is creamy and well balanced with a refreshing fresh crisp finish. Good with spicy dishes and hard cheese.

WINE ANALYSIS

Alcohol:	12.44%
Total Acidity:	5.8g/l
pH:	3.25
Residual Sugar:	2.11g/l

VINEYARD

- 1.) Climate: Western Cape
- 2.) Aspect: South facing slopes
- 3.) Soil type: Tukulu, med-high decomposed granite
- 4.) Irrigation: Drip Irrigation
- 5.) Trellis system: Extended 7 Strand Perold

