

Deetlefs Signature Viognier 2019



Tasting notes:

Light lemon yellow colour. Concentrated nose of apricot, honey, jasmine and spice. Extremely rich taste with fruity apricot, lemon and orange marmalade complexity. Long soft concentrated finish.

Food Pairing:

Grilled chicken, smoked chicken salad, brie & goat's milk cheese.

Blend:

100% Viognier (97% hyper oxidised, 3% Skin ferment)

Vinification:

Harvested ripe to showcase the intense floral and stone fruit characters of Viognier. No sulphur added prior to fermentation. The juice is hyper oxidised to remove phenols and enhance terpene aromas. The juice is then racked to old 300 liter barrels for spontaneous fermentation. The wine spends a further 9 months sur lie on the full lees. One portion of the grapes are spontaneously fermented dry on the skins to ensure the wine has enough texture.

Area of origin:

Breedekloof

Analysis:

Alc.: 14.41%
RS: 4.1 g/l

Maturation:

2 – 4 years