

### Deetlefs Signature Viognier 2024



#### Awards & Accolades:

New Vintage Release

#### Tasting notes:

Medium yellow color. Concentrated nose of apricot, honeysuckle, orange blossom and spice. Extremely rich tangerine zest with apricot and peach on the pallet, soft acidity accompanied by a smooth saline finish. Development of layers opening up on the pallet showing off the varietals age ability A smooth on entry floral start, with an alluring aftertaste, opening layers and building complexity.

#### Food Pairing:

Grilled chicken, smoked chicken salad, brie & goat's milk cheese. Fish with lemon butter, Green Thai curry

#### Blend:

50% Whole bunch, 25% hyper oxidation, 24% spontaneous fermentation, 1% Skin ferment (Orange Wine)- 100% Viognier

#### Vinification:

Harvested at a later stage to showcase the fruit and floral characters of Viognier. The juice was separated into 4 different processes which later became the building blocks to a blend evolving in character and depth. Each style bringing its own unique profile into play. No sulphur added prior to 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%

RS: 3.5 g/l

#### Maturation:

2 – 6 years