



Viognier 2016

Soil: Sepane form [Se] [>24% CLAY]

Age: 2006

Rootstock: US 8/7

Ha: 1.1

Tasting notes:

Fermented and matured in oak barrels for 2 months brings forth a refreshing yet full bodied Viognier with beautiful well integrated flavours of marmalade, honeysuckle and soft undertones of cinnamon that remind one of autumn.

Food pairing:

This wine is a versatile wine that pairs well with sea food, pasta as well as roasted white meats.

Trade Price: R 80.00 (inclusive).

Technical analysis:

Alc : 12.5% Rs 2.1 g/l TA: 5.8 g/l pH: 3.29

