

EST 1941
**RIEBEEK
 CELLARS**



Cultivar	Viognier
Wine of Origin	Swartland
Wine Maker	Eric Saayman
Viticulturist	Tharien Hansen
Vineyard	Supplementary irrigation
Production	10-12 tons per hectare

Cellar Treatment

Free run juice was used. After settling and acid adjustment, it was inoculated with selected yeast. Fermentation temperature stayed between 13-14 degree Celsius. Wine was left on lees for few months prior to bottling to enhance the flavour.

Tasting notes

This unwooded style of Viognier offers an accessible wine with enough body but without wood flavours. The colour is a brilliant green-gold and the style is dry but fruity. The perfume of a floral bouquet greets the nose and follows through with lovely tropical flavours in a light but lingering palate.

Serve

Slightly chilled with rich food or on its own.

Ageing

Drink now or within 2 years of vintage.

Alcohol	13.5%
Residual Sugar	2.8 g/l
Total Acidity	3.93 g/l
pH	3.38



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