



LA COLLINE VIOGNIER 2021

VINTAGE CONDITIONS

From the onset our wine grape season lagged by about two weeks; weather conditions were moderate and cool throughout. These conditions allowed us to harvest at optimum ripeness where good colour extraction, high natural acidities and low pH's prevailed. All these factors are indicative of exceptional wine quality.

THE HARVEST AND VINIFICATION

The Viognier grapes were harvested at 22°B from the only white grape vineyard on Mont Du Toit farm. At the cellar a manual sorting was done to remove any leaves or sub-standard bunches before the grapes were destemmed and crushed.

The grape mash was conveyed to a pneumatic press where there followed cold maceration and subsequent flavour extraction. The juice was then drained to a tank and the skins pressed dry.

The wine was cold fermented at an average of 15°C with the aid of a selected yeast strain and allowed to settle on its lees. This 100% Viognier wine was bottled on 28 April 2021 and represents the first bottled Viognier from Mont Du Toit.

THE WINE

A pale yellow colour with hints of green denotes this Viognier. Rose petal and apricot aromas are immediate and abounding. The palate has a mineral, linear structure yet ending in a glycerol enriched palate with a dry finish. Cardamom spice enhances the total flavour profile.

This wine is highly suitable to Asian-orientated dishes like Sushi or the typical Cape Malay cuisine.

The wine has an alcohol of 13,0%, acidity of 4.9 g/l, pH of 3.63 and residual sugar of 1.4 g/l.