



LA COLLINE VIOGNIER 2022

VINTAGE CONDITIONS

The 2022 harvest season was later than normal. The harvesting period had a slow start as cooler weather conditions in the runup to the year's peak season slowed down ripening. These conditions however gave the vines the opportunity to develop stunning flavour and colour in that year's wine grape crop.

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. The wine was bottled in June 2022 and only 2600 bottles were produced.

THE WINE

The wine has a straw-yellow colour with flashes of green. Dried peach, elderflower, honey, and citrus aromas fill the nose. The wine has a pleasant acidity which cleans the palate refreshingly. A succulent, rich aftertaste rounds off the wine.

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 6,3 g/l, pH of 3,76 and residual sugar of 2,2 g/l.