



Tamboerskloof Viognier 2022

Technical Notes

GRAPES

92 % Viognier Clone VR 642
8 % Roussanne Clone RZ 522

ASPECT

Faces North

ALTITUDE

176m to 194m above MSL

DISTANCE FROM SEA

18km

SOIL TYPE

Tukulu & Kroonstad

ROOTSTOCK

US 8/7

VINES ESTABLISHED

2007

TRELLISING

7 Wire Perold System

PRUNING

Bud Spurs

HARVEST DATE

Mid-February to Mid-March 2022

BOTTLING DATE

6 June 2022

WINEMAKING RECORD

The Viognier is harvested between 22-23.5° Balling. Roussanne grapes are harvested at around 20.8% Balling. Grapes are sorted three times before they are left on the skins overnight to ensure good flavour extraction and then lightly pressed with a basket press to ensure just the right amount of phenolics are extracted. Extraction was at +-450 lit /ton. Juice is settled overnight, raked and fermented in stainless steel and 1 x 500L 1st fill, 1 x 500L 2nd Fill, old 300L French oak barrels – 10%, 80% in Stainless steel and 8% (Roussanne) in concrete egg. On lees for 4 months.

WINE ANALYSIS

Alcohol

13.62 % volume

Total Acid

5.5 g/l

pH

3.41

Residual Sugar

1.6 g/l

Cellaring Potential

3+ years

WINEMAKERS COMMENTS

A light golden wine with aromas of tangerine, orange blossom and rose following through with peaches to the palate. The palate offers additional spices and apricot, along with texture which creates a lingering finish. A wine which shows restraint and focus from its acidity.

FOOD PAIRING

Food pairing – Perfumed Indian curry and grilled line fish.