



Kleynood

Tamboerskloof Viognier 2023

Technical Notes

<u>GRAPES</u>	100 % Viognier
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 2023
BOTTLING DATE	9 July 2023
<u>WINE MAKING RECORD</u>	<p>The Viognier is harvested between 22-23.5°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, racked and fermented in stainless steel and 1 x 500L 1st fill, 1 x 500L 2nd Fill, 1 x 500L 3rd Fill French oak barrels (12.5%) and 87.5% in Stainless steel. On lees for 4 months.</p>
<u>WINE ANALYSIS</u>	<p>Alcohol 13.67 % volume Total Acid 6.4 g/l pH 3.23 Residual Sugar 1.9 g/l Cellaring Potential 3+ years</p>
<u>WINEMAKERS COMMENTS</u>	<p>A light golden wine with intense aromas of tangerine and orange blossom that follow through with peaches to the palate. The palate offers additional spices and apricot, along with good texture. A wine which shows restraint with a fresh entry leading into good weight on the mid-palate allowing it to linger longer.</p>
<u>FOOD PAIRING</u>	<p>Food pairing – Perfumed Indian curry and grilled line fish.</p>