



kleinood

Tamboerskloof Viognier 2024



in the vineyard

grapes	100% Viognier
aspect	North and Northeast Facing
altitude	94m to 412m above MSL
distance from sea	8km to 25km
soil type	Tukulu, Kroonstad, Klapmuts, Witfontein
rootstock	MGT101-14
vines established	2007-2012
trellising	7 Wire Perold System (Vertical shoot positioning)
pruning	2 bud spurs
harvest date	First and second week of February 2024
harvesting	The Viognier is harvested between 22-23.5° Balling.

in the winery

winemaking style	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.
barrel maturation	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. A small fraction of the wine is fermented in barrel and kept on the lees for 4 months to add depth to the palate.
bottling	11 June 2024

in the bottle

alcohol	13.45 % volume
total acid	6.0 g/l
pH	3.31
residual sugar	3.5 g/l
cellaring potential	3-5 years



on your table

Enjoy with perfumed Indian curry, grilled line fish or a creamy pasta dish.

wine maker's comments

Viognier 2024 is a masterclass in balance and finesse, with a nose that unfolds like a garden in bloom. The floral and fragrant notes of garden roses and orange blossom mingle with the juicy sweetness of peaches, the brightness of lime zest, and the subtle nuance of roasted almond. On the palate, the wine is a symphony of freshness and depth, with a perceived sweetness that adds complexity and a finish that lingers like a warm summer's breeze.