



# THE FOUNDRY

## Viognier 2009

### **Viticulture:**

The Viognier is grown on a single vineyard, South Westerly slope about 3.5 km from False Bay which enjoys cool maritime on shore breezes from the Atlantic. The soils are granite-clay loams which restrict yield and allow for retention of acidity and varietal aroma.

### **Vinification:**

The grapes were crushed and pressed and the free run Viognier juice settled overnight before being run into second-fill French oak white wine barrels. Half the barrels were inoculated while the other half underwent "wild", un-inoculated fermentation. About half the wine underwent malolactic fermentation. The wine was matured on the lees for five months before being bottled.

### **Tasting Notes:**

Pale marigold in colour, clear and bright with a pronounced greenish hue. The nose is exotic with expressive apricot, spring blossom and creamy citrus underlined by a smoky, gunflint minerality. These flavours follow through onto the palate which is dense with crushed fresh fruit, succulent juiciness and finishes with a mineral steeliness which makes this wine ideal with food.

Alcohol : 13.5%

TA : 6 g/l

pH : 3.55

RS : 2 g/l

### **4 Stars – 2011 Platter's South African Wines**

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