



THE FOUNDRY

WINE COLLECTION



THE FOUNDRY Viognier 2016

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 cooled grapes were crushed and pressed and the free run Viognier juice settled overnight before being run into second-fill French Allier 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 8 months "sur lie" in barrel before bottling.

TASTING NOTES

The Foundry Viognier 2016 is pale in colour, clear and bright with a pronounced greenish hue. The nose is exotic with expressive apricot, spring blossom and creamy citrus nose, but remains elegant and perfumed.

These flavours follow through onto the palate which is dense with ripe crushed fresh fruit, succulent juiciness and finishes with a mineral steeliness which makes this wine ideal with food. There is a line of natural acidity running through the wine maintaining freshness and focus.

Alcohol : 13.5 %vol
Total Acidity : 6.2 g/l
pH : 3.26
RS : 2.9 g/l

