



THE FOUNDRY

VIOGNIER 2024

VITICULTURE

The Foundry Viognier is grown on a single Stellenbosch vineyard, a South Westerly slope about 6 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 transfer to seasoned French Allier and Compiègne oak white wine barrels. Half the barrels were inoculated while the other half underwent "wild", uninoculated fermentation. Approximately 15 % malolactic fermentation occurred in barrel to add creaminess but retain acidity. The wine was matured on the lees for 10 months in barrel before blending and bottling.

TASTING NOTES

The Foundry Viognier 2024 is pale in colour, clear and bright with a pronounced greenish hue. The nose has restrained aromatics of peach, honey blossom, jasmine and sea breeze, but remains elegant and perfumed. On the palate there is concentrated citrus and tropical fruit, a driving linear acidity which keeps the wine fresh and a creamy fleshiness which adds to the flavour intensity.



Alcohol by vol	13.21 vol %
Total acid	5.9 g/l
pH	3.41
RS	3.1 g/l