



MANLEY WINE ESTATE

MANLEY PRIVATE CELLAR VIOGNIER 2022

VINTAGE

The 2022 vintage offered a smaller quantity harvest compared to 2021 but really exceeded the quality spectrum. It was a cooler year in general with some heat spikes from January onwards. These heat spikes offered an alteration in the ripening as the sugars tended to increase. For the vintage, there was great phenolic ripeness which allowed great aromatic extraction.

DESCRIPTION

A fresh straw-coloured wine that shows characters of guava and large bouquets of fresh cut grass as well as green apple skin that are complemented on the palate with an elegant white peach aroma and white flower notes. Viognier in the Tulbagh valley with the warm temperatures produces very fresh and elegant wines of this grape variety. An off-dry wine with a refreshing voluptuous character on the palate.

Meal Recommendation:

Fish, poultry, salads, Asian food

Accolades:

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Classifications:

White wine, vegan

ANALYTICAL DATA

Semi-Dry

Alcohol:

13.5%

Residual Sugar:

10.05 g/l

Acidity:

6.01 g/l

pH:

3.25

Maturation:

Up to 5 years and longer

BOTTLING

Bottling Size:

0.750 L

MANLEY
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