



SARONSBERG



# VIIGNIER 2020

## HARVEST

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**Cultivar:** Viognier

**Clones:** VI 1, VI 642

**Rootstock:** R99, R110, SO4 and Mgt 101-14

**Age:** 16 years

**Soil:** Partially weathered shale as well as red/yellow clay-loam soils.

**Harvest:** 2nd and 3rd week of February 2020

**Yield:** 5.6 ton/ha (44 hl/ha)

**Balling:** 23,2 °B

## VINIFICATION

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Only the first light pressings were used. The juice was settled at 5 °C for 48 hours and then racked. A 40% portion underwent wild fermentation and the balance was inoculated with Vin 13 and CY3079 yeast in one-third each of first-, second- and third-fill 500-litre Allier French oak barrels, using three different coopers. Fermentation continued for on average 26 days, the temperature of fermentation ranging between 12 and 20 °C. The wine was aged on its fine lees and malolactic fermentation was prevented to preserve the finer flavours. After a total barrel maturation period of 11 months the wine was racked, protein stabilised and bottled with a fine sheet filtration.

## ANALYSIS

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**Alcohol:** 13.63 vol %

**Total acid:** 5.6 g/l

**pH:** 3.28

**Residual sugar:** 3.0 g/l

**Volatile acidity:** 0.51 g/l

**Free sulphur:** 37 mg/l

**Total sulphur:** 94 mg/l

The wine has a light straw colour and flavours of honey, pear, apricot and delicate floral notes. It has a rich, silky palate with subtle spice and yellow fruit flavours, light oak and a balanced fresh finish. Although it spent 11 months in oak we strive to produce a wine that is still lively and fresh with varied and delicate flavours, showcasing the subtleties and finesse that Viognier is capable of.

