

My Wyn Viognier 2010

Grapes: 100% Viognier, the grapes bought from Burgundy Farm, Franschoek. Harvested at 26 °B.

Winemaking: The grapes were fermented and matured on the lees for nine months in second fill, 225l French oak barrels. Only 500 bottles produced.

Style: Made in an off-dry style. Floral, spicy, peach and apricot nose. Vanilla undertones and a lingering, fragrant on after taste.

To enjoy: Compliments spicy food - curries, Thai dishes as well as rich, creamy sauces, paella and smoked cheese..

Alc: 14% RS: 6.0 g/l pH: 3.58 Acid: 6.3g/l