

# EXCELSIOR



## Excelsior Viognier 2017

*Viognier is a rare variety from the Rhone Valley, France. It likes the sun and needs to be fully ripe to express the exotic flavours of the grape. We have planted Viognier on North facing slopes to maximize sun exposure and the site is protected from the cooling Southerly breezes. It is the hottest terroir on Excelsior. We only start picking when the grapes taste like apricots.*

*Grapes are harvested by hand for greater quality control. The wines are immediately destemmed and cooled. Skin contact was maintained for 4 hours, and then the grapes were carefully pressed in order to avoid bitter phenols, something that can really hamper Viognier. The wine was then cold fermented for 15 days at temperatures of 15° Celsius.*

### Aging

*Lees contact was maintained for 3 months in order to give greater fullness to the final wine. After fermentation a late harvest Viognier portion was blended back into the wine for further richness.*

### Vintage Conditions

*2017 was the second consecutive drought vintage in the Robertson area. Water shortages were experienced right through the summer. Fortunately the weather was not excessively hot so the vines coped well in the dry environment. The 2017 vintage is one of the healthiest on record but slightly smaller than average. The white wines in particular are bright, clean with good structure.*

### Blend

100% Viognier

### Analysis

Alcohol: 14.46%

Acidity: 7.7 g/l

pH: 3.02

Residual Sugar: 6.0 g/l

### Winemaker's notes

*Subtle flavours of lemon and peaches linger on a complex palate. Full-bodied elegance makes this a wine of substance.*

### Food pairing by in-house chef

*Tender juicy Cordon Bleu with Almandine sauce.*

