

EXCELSIOR

WINE ESTATE



VIOGNIER

2023

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

A cool season and moderate weather conditions in the Robertson area during harvest time slowed down ripening, which gave vines the opportunity to develop stunning flavour and colour in this year's crop. We can expect some good wines from this vintage.

Blend: 100% Viognier

ANALYSIS

Alcohol: 14%

Acidity: 7.0 g/l

pH: 3.18

Residual Sugar: 4.8 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 Almondine sauce.



Produced and bottled by the De Wet Family over five Generations

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No alcohol may be sold to persons under the age of 18.