



SWARTLAND WINERY LIMITED RELEASE VIOGNIER

Made from single vineyard vines growing in decomposed granite rock soils.

PRODUCT INFORMATION

VINTAGE	2018
VARIETALS	100% Viognier
ORIGIN	Wine of Origin Swartland

VINIFICATION

Fermentation took place in a stainless steel tank at 12.5°C and lasted 10 – 14 days. 20% was barrel fermented in older oak and left on the lees to age for 6 months in 225 French oak barrels.

WINEMAKER'S NOTE

The wine boasts aromas of citrus, orange peel, peach and mango with a dry floral palate. A well-integrated rich wine with a creamy mouth-feel and lingering aftertaste.

TECHNICAL ANALYSIS

Alc. 13.5% | RS 2.2 g/L | TA 5.6 g/L | pH 3.32

FOOD SUGGESTIONS

Enjoy with roasted chicken, savoury orange chicken, and chicken curry, pork chop with apricot sauce, shellfish or poached salmon.

CELLARING POTENTIAL

Ready for your enjoyment.

SERVING TEMPERATURE 12 - 13°C

PACKAGING INFORMATION

BOTTLE BARCODE	6002390100968	UNIT SIZE	750ML
CASE BARCODE	6002390100975	BOTTLES PER CASE	6