

K A E S L E R



Viognier 2005

Pronounced Vee-on-yay

We grow 3 acres of Viognier. This was the first year we decided to make a dry white wine from this varietal.

The grapes were whole bunch pressed with all of the pressings being included. The juice was settled without enzymes for 24 hours, and then pumped into 40% new French oak and 60% 1 and 2 yr French oak. It was fermented with 100% wild yeast for about 14 days and left on lees for approximately two months. It was then racked, sulphured, and returned to the barrels. During this time malolactic fermentation was not encouraged but some barrels went through a partial fermentation.

The wine was matured for a further 12 months prior to bottling.

Colour: light straw colour

Nose: Aromatic stonefruits such as nectarines and apricots, slightly spicy

Palate: Creamy and full flavoured mouthfeel, rich apricot and orange blossom notes on the palate

Notes: A powerful wine that is ideal with food – serve well chilled and try it with cheese, fresh fruit, veal dishes.

Age of vines: Estate plantings of 5 year old Viognier

Alc: 15.5%
TA:6.29g/l
pH:3.51



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