



***2018 Lismore  
The Age of Grace  
Viognier***

This expressive viognier, grown on rose-quartz soil, seduces you with the beautiful perfume of honeysuckle and orange blossom and a textured palate of apricot, kiwi and pineapple. A sensual and exotic experience. Barrel fermented and aged. Enjoy it now or allow it to gain complexity with further cellaring.

***Wine Made in the Soil***

This viognier is a reflection of my obsession with how special soils, climate and a mysterious sense of place come together to produce an extraordinary wine that tells you its story.



This wine is grown on Rose-Quartz soils in Elgin, a cool, high altitude plateau. The region offers a lengthened ripening period which brings the grapes late into season- often 3-4 weeks later than traditional wine growing areas in South Africa. This provides the opportunity to develop deep complexity and concentration.

***Winemaker's Notes***

The grapes were picked and whole bunch pressed, slowly extracting the juice at a rate of 550ltrs per ton. The juice was settled for 48 hours and was racked into older, neutral 225 litre Burgundian barrels, and a 1500 litre concrete egg for fermentation and maturation lasting 10 months. The "egg" component is 20% of the production.

***Wine Making Aesthetic***

Balance is the key to this wine. Viognier is an aromatic and generous varietal, it benefits from barrel maturation and lees contact with a fuller mouth feel and increased texture. This combined with the firm acid backbone and intense fruit will allow this wine to integrate beautifully and gain further complexity over the next 3-5 years.

***Alcohol: 13.5 %      RS: 2.8 g/l      Total Acidity: 6.69 g/l      pH: 3.21***  
***Wine of Origin Cape South Coast***