

CREATION VIOGNIER 2023

Vivaldi in a Glass

Joyful and vivacious with pertinent peach snuggling up to the secret subtleties of ripe pear.

Terroir

Wine of Origin: Cape South Coast Soil: Seams of quartz on clay

Elevation: 264 m

Vintage

Harvest Date: February 2023 Rainfall: 820 mm

Long ripening period 22° C Ripening:

Avg Temp:

Analysis

Alcohol: 14.0 vol% Total Acid: 6.1 g/l 3.3 pH: Residual Sugar: 2.4 g/l



Vinification

100% Viognier. Hand-harvested, fermented in stainless steel tanks and matured on the fine lees for 6 months.

Viticulture

Trellising System: 7-wire Perold 7-19 years 1, 642 Vine Age: Clones:

R99, R110, 8-7, 101-14 MGT Rootstock:







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