

Kleinood



Home of

Tamboerskloof wines & de Boerin olive oil

Newly released

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Tamboerskloof Viognier 2018



A perfect pale colour. Peach, fiolet and a lush mix of citrus show immense concentration right from the start. Both precise and dense, the scents and flavours flow through into a tightly wound rich finish, bright with citrus. The length and concentration are simply spectacular.

"The 2018 Tamboerskloof Viognier with its cunning addition of 11% roussanne, is an astounding wine and certainly the finest white I have tasted from this farm. The greengage theme makes it unlike any viognier I have tasted before. It is crisp and firm as well as sensual and provocative."

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Technical Notes

<u>GRAPES</u>	Viognier Clone VR 642 89% Roussanne Clone RZ 522 11%
ASPECT	Faces North
ALTITUDE	176 m to 184 m above MSL
DISTANCE FROM SEA	18 km
SOIL TYPE	Tukulu and Kroonstad
ROOTSTOCK	101-14
VINES ESTABLISHED	2001
TRELLISING	Wire Perold System
PRUNING	2 bud spurs
HARVEST DATE	12, 13, 14 and 18 February 2018
BOTTLING DATE	25 June 2018
<u>WINEMAKING RECORD</u>	Our Viognier was hand picked on different dates to obtain the full flavour spectrum of the grape. Roussanne was picked on 18 February. The grapes were hand-sorted before being de-stemmed into the stainless-steel basket press. The juice was then settled overnight and fermented for twenty days with indigenous yeasts at a temperature of 15°C.
<u>BARREL MATURATION</u>	In 2018 one third of the grapes fermented in 4th and 5th fill French oak 300L barrels, one third in stainless steel tanks, and the final third in a concrete egg. The wine was stirred for a four-week period after fermentation thus forcing the fine lees into suspension and creating our rich mouth feel.
<u>WINE ANALYSIS</u>	
Alcohol	13.37 % volume
Total Acid	5.8 g/l
pH	3.43
Residual Sugar	2.9 g/l
Cellaring Potential	2 to 3 years
<u>FOOD PAIRING</u>	Spicy foods with as well as selected seafood and fowl. Chill to 14° C and open 30 minutes prior to serving.