



*2015 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 burgundian barrels (older 225 litre) for fermentation and maturation. The wine was left on the lees for 11 months with regular "battonage" for the first 2 months.

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: 14.0 % RS: 2.2 g/l Total Acidity: 6.59 g/l pH: 3.36

Wine of Origin Cape South Coast