

# 2024 Tamboerskloof Viognier, Kleinood



**Country:** South Africa

**Region:** Western Cape

**Sub-Region:** Stellenbosch

**Grapes:** Grape Viognier 92 ; Grape Roussanne 8

**Tasting Note:**

Remarkably balanced Viognier from South Africa, perfumed with jasmine and frangipani with a spoonful of kiwi, melting into rich apricot and quince flavours in the mouth.

**Winemaking:**

Viognier and Roussanne are hand-sorted before being de-stemmed into the stainless steel basket-press. Juice was then settled overnight and fermented for twenty days with indigenous yeasts at a temperature of 15°C. The Roussanne was barrel fermented. 30% of the Viognier was fermented in 4th & 5th fill French oak 300L barrels, 45% fermented in stainless steel and the remaining 25% of the Viognier was fermented in a concrete egg tank. After fermentation the wine was blended and stirred weekly for a four-week period.

**Vineyard :**

Kleinood ("something small and precious" in Afrikaans) is the name of the 10 ha of vines owned by the De Villiers family. Farmed sustainably and with upmost care for the ecosystem (including addition of bee hives, insect hotels, habitat corridors) as well as a botanical water recycling plant and solar panels for energy mean Kleinood is now completely off grid. Supporting local communities with building and community projects, the Tamboerskloof (named after the superb from which the family hail) wines are some of the most ethical in our portfolio. The Viognier was hand picked on four different dates to obtain the full flavour spectrum of the grape. The Roussanne was picked on the 14th of February. Growing in Tukulu and Kroonstad soil facing North. 176m to 194m above Mean Sea Level. Growing 18km from the sea. The vines were established in 2001 and harvested 6 February, 7 February, 14 February and 20 February 2017.

**Food matching:**

Foods with light to medium spice as well as selected seafood and fowl.

<b>Code</b> E8236124	<b>Practice</b> Yes
<b>Product</b> STILL	<b>Acidity</b> 6 g/L
<b>Style</b> White, Crisp, Dry and Refreshing	<b>Residual Sugar</b> 3.5 g/L
<b>pH Level</b> 3.31	<b>Organic</b> No
<b>ABV</b> 13.00 %	<b>Biodynamic</b> No
<b>Closure</b> Diam	<b>Egg / Milk</b> No
<b>Bottle Size</b> 75cl	



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