

EAGLES' NEST

CONSTANTIA

EAGLES' NEST VIOGNIER 2009

Variety: Viognier
Bottling date: November 2009
No. of bottles: 6 050

RATING



ANALYSIS

Alcohol	13.76 vol %
Sugar	4.6 g/l
TA	5.6 g/l
pH	3.53
TSO2	121 mg/l
FSO2	33 mg/l

TECHNICAL NOTES

The fifth crop off seven year old vines in two north easterly facing vineyards on the farm, the grapes were carefully hand picked and transported to the cellar where they were cooled over night in a specialised cooling room to 5°C. The following morning the whole bunches were placed in a pneumatic bag press and gently pressed recovering about 60%. The juice settled overnight in a stainless steel tank, after which only the premium clear juice was racked off to second and third fill French oak barrels. The must underwent fermentation in barrel of which two thirds underwent spontaneous fermentation and the other third was inoculated with a cultured yeast strain. The fermentation temperatures were relatively low, peaking at 18°C. During the wine's maturation in barrel, it received one racking and a monthly battonage. In October 2009 the wines were removed from barrel and blended together in tank after which they went through a light filtration just before bottling in November 2009.

DESCRIPTION

This wine exhibits a beautiful golden hue, testament to its barrel fermentation and maturation. The nose shows primary Viognier aromas of ripe peach, apricot and later jasmine flower (consistent with the 2008 vintage and intrinsic to its origin on the cooler, Constantia mountain slopes.) A fresh, rich mouth filling palate infused with white stone pip flavour and telltale Viognier spices are the order of the day. Positive acidity (suggest longevity) coupled with subtle wooding ensure a crisper velvety smooth finish and lingering after taste. Enjoy now or to 2014.

