

**EAGLES' NEST VIOGNIER 2017**



Eagles' Nest, located on the crest of Constantia Nek pass, is nestled at the foot of the awe inspiring Table Mountain. This pristine and boutique family owned vineyard (38 Ha in size) has in recent years gained a striking reputation for both its beauty and award winning wines.

Uniquely characteristic of its wines is its signature of finesse, derived from the cooler climate conditions its vines are exposed to as a result of its elevation and close proximity to the oceanic body that is False Bay, thus delivering very distinctive wines not found elsewhere in South Africa.

Quality and consistency is paramount at Eagles' Nest. Our unique terroir, combined with meticulous attention to detail in the vineyards and cellar, yields wines that are the epitome of elegance and balance.

Variety: 100% Viognier  
 Bottling date: November 2017  
 No. of bottles: 24 000  
**Analysis:**  
**Alcohol** 14.0 vol % | **Sugar** 1.8 g/l | **TA** 5.6 g/l | **pH** 3.55 | **TSO<sub>2</sub>** 120 mg/l | **FSO<sub>2</sub>** 26mg/l

The 13th crop off fifteen year old vines in two north easterly facing vineyards on the farm. All grapes were carefully hand-picked and transported to the cellar where they were cooled overnight 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 20% first fill 500L French Oak barrels 40% second and 40% third fill French oak barrels. The fermentation temperatures were relatively low, peaking at 18°C. During the wine's maturation in barrel, it received a fortnightly battonage and topping up. After 6 months maturation the barrels were blended together and the wine was allowed to harmonize before being bottled.

This wine exhibits a fresh green-gold hue, testament to its barrel fermentation and maturation. Sumptuous and enticing, a flintiness on the nose is complimented by delicious citrus aromas of lime and mandarin skin. Delicate peach blossom and jasmine flower notes develops in the glass. As the wine has not undergone malolactic fermentation, the palate is a fresh, complimenting the even handed wooding applied in the cellar, leading to a crisp, clean and lingering aftertaste. Enjoy now or to 2025.

**Eagles' Nest Viognier 2017:** Jamessuckling.com: 91 Points | Decanter World Wine Awards 2018: 92 Points | Tim Atkin SA Report: 90 Points

**Eagles' Nest Viognier 2016:** Decanter World Wine Awards 90 Points || SAWI Awards 2017: Grand Gold | Tim Atkin SA Report 2017: 91 Points | Gold and highest rated Viognier: Veritas Awards 2017 | 4.5 Stars, 2018 Platter Wine Guide

**Eagles' Nest Viognier 2015:** Decanter World Wine Awards 92 Points (Silver) | Old Mutual Trophy Wine Show 2016: Highest rated Viognier | SAWI Awards 2016: Platinum and highest rated Viognier | Tim Atkin SA Report 2016: 91 Points | 4.5 Stars, 2016 Platter Wine Guide | Wine Advocate: 92 Points

**Eagles' Nest Viognier 2014:** Wine Advocate: 91 Points | Decanter Magazine June 2015 Issue: South African White Blend & Rhone Varietals: Highly Recommended | Tim Atkin SA Report 2015: 92 Points | 4 Stars, 2016 Platter Wine Guide

**Eagles' Nest Viognier 2013:** Tim Atkin SA Report 2014: 92 Points | Double Gold: Six Nations Wine Challenge (2014) | 4.5 Stars, 2015 Platter Wine Guide (5 Star Nominee) | Wine Advocate: 89 Points

**Eagles' Nest Viognier 2012:** Wine Advocate: 93 Points | Double Gold: Six Nations Wine Challenge 2013 | 4.5 Stars 2014 Platter Wine Guide | Tim Atkin Annual Report: 89 Points

**Eagles' Nest Viognier 2011:** Selected for British Airways December (2012)

**Eagles' Nest Viognier 2010:** Selected for British Airways June (2012) | 5\* nominee for the 2012 Platter wine guide | Wine Advocate: 93 Points | Taste of London: Most Innovative Wine (2013)

**Eagles' Nest Viognier 2009:** 5\* nominee for the 2011 Platter wine guide | Gold, Veritas (2010) | Wine Advocate: 93 Points (2011)

**Eagles' Nest Viognier 2007:** Silver (Best in class) award International Wine and Spirits Competition | Bronze Medal Decanter Wine Awards (2009) | Four Stars 2010 Platter Guide

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