

Kleynood

Tamboerskloof Viognier 2024



WHITE
STILL WINE



SOUTH AFRICA



DEINZE



SUITABLE
FOR VEGANS

VITICULTURE

The Viognier is harvested between 22-23.50 Balling. Grapes are sorted three times before they are left on the skins overnight to ensure good flavour extraction and then lightly pressed with a basket press to ensure just the right amount of phenolics are extracted.

VINIFICATION

Extraction was at +-450 lit /ton. Juice is settled overnight, racked and fermented in stainless steel and 1 x 500L 1st fill, 1 x 500L 2nd Fill, 1 x 500L 3rd Fill French oak barrels (12.5%) and 87.5% in Stainless steel.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Viognier (100%)
CLOSURE	Diam
SKU CODE	E8236124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	South Africa
REGION	Deinze
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.31
TOTAL ACIDITY	6g/l Tartaric
RESIDUAL SUGAR	3.5g/l
SKU	E8236124