

# SUTHERLAND

## VINEYARDS

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## Sutherland Viognier Roussanne 2017

Pretty aromas of sun ripened apricots, peaches and a hint of spring blossoms are so typical of our Viognier and Roussanne blend. Ripe summer fruit flavours and good acidity are complimented by this wine's excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.

### MATURATION

Will keep improving for five years from vintage.

### FOOD PAIRING

Lends itself to spicy foods such as Thai cuisine.

### VITICULTURAL PRACTICES

Varietal	70% Viognier / 30% Roussanne
Root stock	101-14
Soil type	Decomposed Granite & Bokkeveld Shale
Age of vines	Planted 2005, 2006
Plant density	2500 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	Viognier 11 t/ha / Roussanne 8.2 t/ha
Irrigation	Supplementary drip
Vintage	A moderate summer with very little rain resulting in ideal growing conditions for grapes
Picking date	23 February (Viognier) & 20 February (Roussanne)
Grape sugar	23.5 °B (Viognier) & 22.6 °B (Roussanne)
Acidity	5.8 g/l (Viognier) & 6.18 g/l (Roussanne)
pH at harvest	3.3 (Viognier) / 3.25 (Roussanne)

### WINEMAKING PRACTICES

Yeasts	Lalvin M / Melody
Fermentation temp	15 °C
Method	Alcoholic and 100% malolactic fermentation in barrel. Aged for 10 months on gross lees with the lees being stirred every fortnight. Fermented and matured in 2nd and 3rd fill barrels.

### WINE DETAILS

Residual sugar	3.7 g/l
pH	3.29
Total acid	6.10 g/l
Alcohol	14.5%
Blend	70% Viognier 30% Roussanne
Maturation	2020 - 2022