



# Buitenverwachting

Est. 1796

## 3<sup>rd</sup> Time Lucky 2019

Grape variety:	Viognier
Location:	Durbanville
Soil type:	Malmesbury Shale
Trellising:	Elongated Perold
Age of vines:	23 years
Irrigation:	None (dry land cultivation)
Yield:	6,6 t / ha
Harvest Date:	From 20th February 2019
Vinification:	Part whole bunch pressing, part skin contact for 12 hours. Selection of five yeast strains. Fermented 16°C for 21 days.
Barrique:	2 <sup>nd</sup> fill French barrique
Bottling date:	20.02.2020
Alcohol:	13,85 %
Res. Sugar:	3,2g/l
Total acidity:	6,1 g/l
pH:	3,27
Total SO <sub>2</sub> :	138ppm
Comments:	The wine has a pale lemon yellow colour and a bouquet reminiscent of ripe pear with a hint of orange. The wine pairs well with rich seas-food dishes and poultry.

