

MYBURGH BROS.

Wines of origin Paarl, South Africa



MYBURGH BROS. VIOGNIER 2017

“Our great-grandfather and his brother combined their resources and talents in many farming endeavours, including wine. Back then, in the early 1900’s, winemaking was very traditional and devoid of the additives and manipulations that are so prevalent these days. We’re sticking to these old-fashioned winemaking practices and trying to make wines that are simple, pure and honest.”

~Tyrrel & Philip Myburgh

Tasting notes: Peach, apricot and spicy aromas. The palate is medium-bodied and richly textured and the finish is dry and long.

Vineyards and Vintage: Two organically farmed vineyards were used to make this wine. Both situated on Bakenrug farm in the South-western part of the Paarl wine region of South Africa. The 2017 vintage was characterised by a warm and dry growing season. Although the low soil-moisture levels led to some stress, the vines were very healthy in terms of diseases and pests, and the grapes ripened easily.

- 87% Viognier from a 17 year old, organically farmed vineyard planted in rocky, granitic soil.
- 13% Roussanne from a 17 year old, organically farmed vineyard planted in clay-rich soil.

Winemaking: Grapes were whole-bunch pressed and the juice was left to settle overnight. The partially clarified juice was fermented in concrete eggs (75%) and old barrels (25%). Bottling took place after a 10 month maturation period. No additives apart from Sulphur and a small amount of bentonite clay (for clarification purposes) were used.

Analysis: Alcohol: 14% • Residual Sugar: 1.6g/L • pH: 3.56 • Total Acid: 4.8g/L