

# MYBURGH BROS.

*Wines of origin Paarl, South Africa*



## MYBURGH BROS. Viognier 2018

*“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:** *Very aromatic...peach, apricot and spicy aromas. The palate is fruity and the finish dry.*

**Vineyard:** *The 2018 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.*

*The vineyard is situated on Joostenberg farm in the south-western corner of the Paarl appellation. It’s a dry-farmed, bushvine vineyard planted in clay-rich soil. Vineyards are managed according to organic principles.*

**Winemaking:** *Grapes were gently whole-bunch pressed and the partially clarified juice was fermented in old, well-seasoned barriques (19%) and concrete egg-shaped tanks (66%) and stainless steel (15%).*

**Analysis:** *Alcohol: 13.5% • Residual Sugar: 2.9L • pH: 3.55 • Total Acid: 4.6g/L*