

# MYBURGH BROS.

Wines of origin Paarl, South Africa



## MYBURGH BROS. Viognier 2021

*“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

This is a rich, aromatic, medium-bodied wine with a lush, long finish. The palate has peach and apricot as its primary fruit with a spicy finish.

### Vineyard

The vineyard is situated on Joostenberg farm in the south-western corner of the Paarl appellation. This 21 year old vineyard is farmed according to organic principles.

The picking dates were staggered in order to capture both natural acidity (early picking) and riper, hedonistic flavours (later picking).

### Winemaking

Grapes were sorted and “whole bunch” pressed. Natural fermentation took place in old oak barrels (225L and 500L). Bottling took place after 5 months of maturation on lees.

### Analysis

Alcohol: 13.5% • Residual Sugar: 3.4g/L • pH: 3.37 • Total Acid: 5.4g/L



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