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Eagles' Nest Viognier 2014

This wine exhibits a fresh green-gold hue, testament to its barrel fermentation and maturation. The nose shows primary Viognier aromas of ripe peach, apricot and later jasmine flower (consistent with the 2012 vintage and intrinsic to its origin on the cooler, Constantia mountain slopes.) A fresh, rich mouth filling palate infused with white stone pip flavour and telltale Viognier spices are the order of the day. Positive freshness (suggest longevity) coupled with subtle wooding ensure a crisp clean finish and lingering after taste.

variety : Viognier | 100% Viognier
winery : Eagles Nest
winemaker : Stuart Botha
wine of origin : Constantia
analysis : **alc :** 13.32 % vol **rs :** 2.2 g/l **pH :** 3.51 **ta :** 5.1 g/l **so2 :** 137 mg/l **fso2 :** 49 mg/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Enjoy now or to 2019.

Eagles' Nest, located on the crest of Constantia Nek pass, is nestled at the foot of the awe inspiring Table Mountain. This pristine and boutique family owned vineyard (38 Ha in size) has in recent years gained a striking reputation for both its beauty and award winning wines.

Uniquely characteristic of its wines is its signature of finesse, derived from the cooler climate conditions its vines are exposed to as a result of its elevation and close proximity to the oceanic body that is False Bay, thus delivering very distinctive wines not found elsewhere in South Africa.

Quality and consistency is paramount at Eagles' Nest. Our unique terroir, combined with meticulous attention to detail in the vineyards and cellar, yields wines that are the epitome of elegance and balance.

in the vineyard : The ninth crop off eleven year old vines in two north easterly facing vineyards on the farm.

about the harvest: The grapes were carefully hand-picked and transported to the cellar.

in the cellar : The grapes were cooled overnight in a specialised cooling room to 5° C. The following morning the whole bunches were placed in a pneumatic bag press and gently pressed recovering about 60%. The juice settled overnight in a stainless steel tank, after which only the premium clear juice was racked off to second and third fill French oak barrels. A small amount, 10% was also handled solely in tank to create a light, bright fruit component.

The fermentation temperatures were relatively low, peaking at 18° C. During the wine's maturation in barrel, it received a fortnightly battonage and topping up. After 6 months; maturation the wine were removed from barrel and blended together with the tank portion after which they went through a light filtration just before bottling