



TERRE^{DES} 2 SOURCES

CAPRICES VIOGNIER 2022 - IGP ST GUILHEM LE DÉSERT



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Varieties	Viognier
Terroir/Viticulture	<p>The vineyard parcels used to make this wine are on slight slopes at the base of the Cévennes mountains where the soils are deep stony calcareous clays. Our Viognier vines are planted in two parcels, one 13 and the other 27 years old. They are trained to a vertical shoot positioned trellis and spur pruned, which limits crop loads. The basis of our organic management of the parcels is proactivity - anticipating problems before they arise, minimising our inputs and maximising vine health. 2022 was another warm year that started out with good amounts of rainfall into June, but was consistently warm and dry though mid-August.</p>
Winemaking	<p>To create our 100% Viognier, our winemaker Kirsten is very specific about which parcels of fruit can be used and is looking for flavours of salinity, white pepper with some perfume and a tight mouthfeel with abundant acidic freshness. After four years of trials, she has found the right yeast to fully express the variety without losing freshness. A portion of the wine is always barrel fermented in old Damy barrels, while the majority is cool-fermented in tank. Depending on the season, Kirsten will decide whether to allow skin contact in the press and whether some whole bunches would benefit the wine. Both portions of the wine will be left on gross lees for a minimum of four months with weekly stirring for the first two months. The wines are left unsulfured until just before assembling the blend in preparation for filtering and bottling.</p>
Tasting Notes	<p>Harvest 2022 was a hot season, which has contributed riper aromas of stonefruit and some tropical notes to the nose. As is always the case with our Viognier, the wine has zesty fresh acidity creating a long palate with flavours of lime, mandarin and white flowers. The flavours linger in your mouth long after swallowing ensuring this is a wine that is ideal for pairing with food.</p>
Food Matches	<p>Where to start - this wine is so versatile! Try roasted pork with apple and quince, potato and leek soup, spicy pad Thai, or a cheeky blue cheese with quince jelly...</p>
Cellaring	<p>This wine is drinking well now and until 2028, depending on storage conditions.</p>
Details	<p>Bottling date: 15 February, 2023; 14% Alcohol; 1584 bottles produced.</p>