

Pilgrim Wines Viura 2022

Terroir & Site:

These 200 vines sit on ancient riverbed of about 4 meters deep. Combined with the rich, fertile silt deposits of this old-world flood plain which is the Breedekloof Valley, the vines are robust and thrive, producing fruit that perfectly accents their heritage and terroir.

Harvest conditions:

With a good winter 2021 under the belt, the 2022 season was rearing to go! Everything was set and ready for Spring to arrive, even the temperatures began heading northwards a little early. But, as we can always expect, the unexpected was also lurking around the corner. A late spat of rain and a snap of cold towards the end of August made for the early excitement of Spring to be rudely interrupted.

After that initial delay, Spring sprang into action, albeit with a slight hesitance. The harvest started out early, especially with the dryland vines and then continued into the whites, but there was an urgency missing. It was only later when looking back, that the season seemed like it was slightly stunted, just missing some energy.

After the whites casually strolled into the cellar, we could continue with the reds and - boy oh boy - did they take their sweet time. Always a good thing! Don't get me wrong! It's always a blessing to have more time than needed in harvest! But it is also then that you realize just how precious a commodity like "time" really is.....extremely. Use it wisely.

Vinification method:

After a light crush into plastic bins, the mash spent 12 hours cold before fermentation so as to be able to extract most those flavor precursors that are just under the seemingly thick skin cells.

Fermentation began and concluded naturally and ran really smoothly filling a 225L and 500L neutral white wine barrel.

Maturation took place in those same barrels for 3 months with monthly stirring, or battonage of the barrels until the wine was racked and bottled without any fining or filtration.

Bottled on the 10th of June 2022



Tasting notes:

Color: Light golden hue with a green tinge

Nose: Starts off quite flinty, wet river rocks and dusty. As it finds its voice, it opens and reminds of the first Spring mornings - fresh, crisp, and full of blossomy perfume. Fruit also starts to appear in the form of guava, papaya, and winter melon.

Pallet: The weight of this wine on the pallet completely overdelivers! It's quite surprisingly big, and flavorsome in a different and uniquely good way.

Mouth filling from start to finish, bringing an array of flavour expressions that are different to the norm are a very exciting part of this Viura. Fresh and lively, with a zingy acidity and flinty, pithy minerality, but elegant and rounded with a serious amount of volume to be able to handle some age in bottle.

This is such a great bottle of something uniquely different.

Analysis

Alcohol	12.5 %
Residual sugar	2.5 g/l
pH	3.38
Total acidity	5.8 g/l
Volatile acidity	0.41 g/l