



TERROIR & SITE

These 200 vines are rooted in an ancient riverbed approximately four metres deep. Rich, fertile silt deposited across this old floodplain in the Breede River Valley sustains robust vines and fruit that carries a distinctive sense of heritage and place.

HARVEST CONDITIONS

The 2026 season in the Breede River and Goudini area began with sound winter dormancy, uniform budding and ideal flowering conditions. Spring and early summer were exceptionally dry - only 20.8 mm was recorded from September to January - resulting in restrained canopy growth, smaller berries and low early disease pressure. Harvest started about seven days earlier than in 2025.

February rainfall and humidity briefly increased disease pressure in white vineyards, making timing and selection important. Even so, analytical results for the region's early and late white varieties were excellent, with promising flavour development in the young wines. In this Viura, the season shows as pure perfume, bright yellow-fruit definition and concentrated flavour, balanced by clear freshness.

VINIFICATION METHOD

Both whole-bunch and freshly destemmed grapes were pressed immediately, and the juice was separated from the skins as quickly as possible. By minimising skin contact, we sought to avoid any skin-derived phenolic or reductive character and preserve a clean, pure expression of Viura. Fermentation began and concluded naturally. The wine matured in the same barrels until it was racked and bottled with minimal intervention.

TASTING NOTES

COLOUR Bright, light gold with a subtle green-gold edge.

NOSE Initially slightly reserved, with a delicate reductive note that lifts quickly with air. Oxygen reveals a highly perfumed, floral nose of jasmine, yellow blossom and citrus flower, followed by yellow apple, ripe pear, quince and yellow peach. Subtle saline and earthy notes sit beneath the fruit.

PALATE Broad and layered, yet clean and energetic. Bright yellow fruit - yellow apple, pear, quince and peach - is carried by fresh acidity and a fine mineral-saline line. The texture is rounded without heaviness, and the finish is floral, precise and persistent.

OVERALL The 2026 Viura is a pure, unmasked expression of the variety and its Breede River Valley riverbed site. It may appear quiet at first, but a little oxygen draws its perfume and luminous yellow-fruit character beautifully to the fore.

ANALYSIS

ALCOHOL	13.87 %	PH	3.38
TOTAL ACIDITY	5.7 g/L	RESIDUAL SUGAR	2.8 g/L

BOTTLED July 2026