



EAGLES' NEST

— CONSTANTIA —

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 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.

ANALYSIS:

Variety: 100% Viognier

Wine of Origin: Constantia

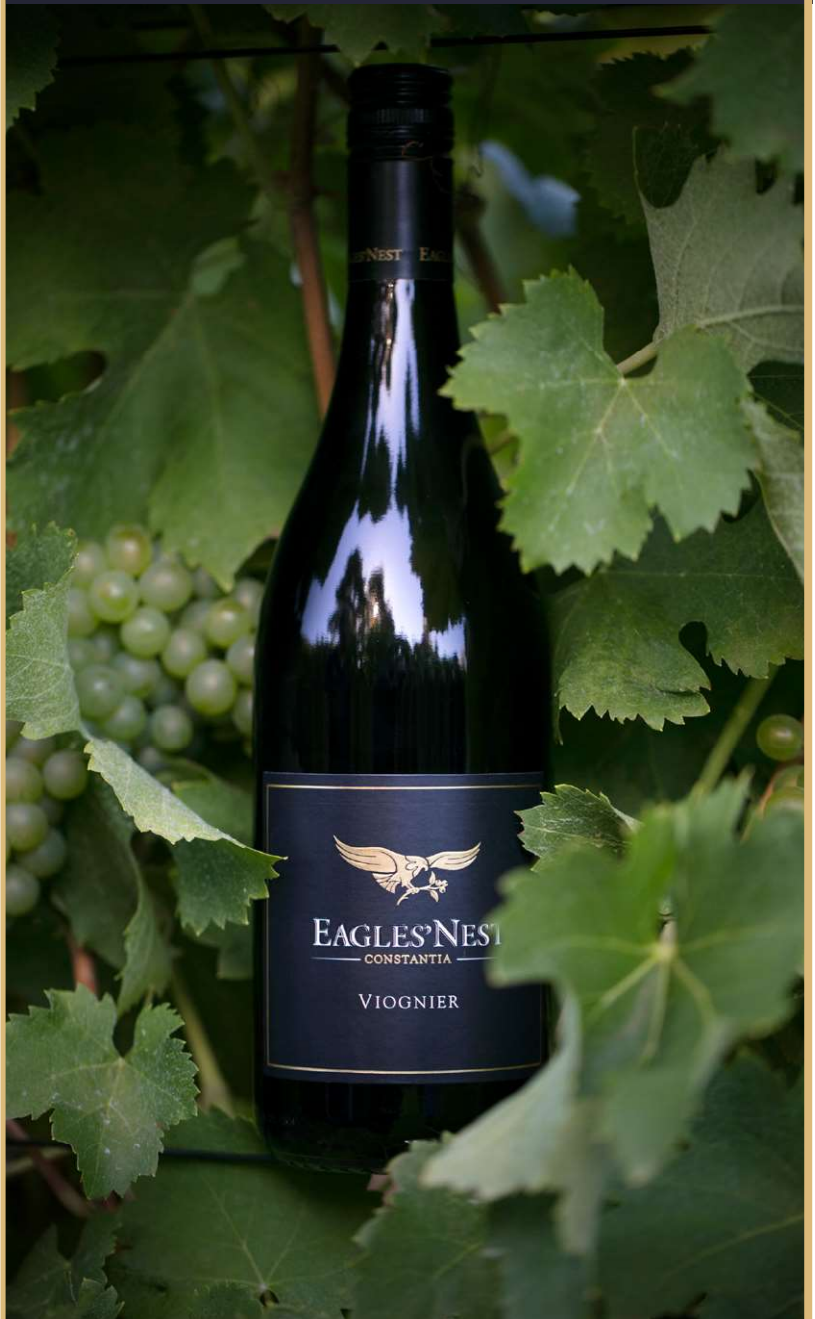
Soils: Decomposed Granite, Table Mountain
Sandstone & Clay (Hutton)

Hectares: 2,58

Bottling date: November 2018

Alcohol 13.50 vol % | **Sugar** 1.8 g/l | **TA** 5.7g/l | **pH** 3.42 |
TSO2 102 mg/l | **FSO2** 29mg/l

Viognier 2018





Production:

Grown in the cool climate Constantia Valley, all grapes were carefully hand-picked and transported to the cellar where they 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 55%. The juice settled overnight in a stainless-steel tank, after which only the premium clear juice was racked off to 15% first fill 500L French Oak barrels, 40 % second and 45% third fill barrels. The fermentation temperatures were relatively low, peaking at 18°C. During the wine's maturation in barrel, it received a fortnightly batonage and topping up. After 6 months maturation the barrels were blended together and the wine was allowed to harmonize before being bottled.

Description:

This wine reflects a light golden hue, testament to its barrel fermentation and maturation.

Initially attractive notes of kumquat, fresh lime zest and minerality follows through to delicious aromas of elderflower, rose water and blooming spring jasmine. Delicate and subtle fresh vanilla pods become evident as the wine develops in the glass. As the wine has not undergone malolactic fermentation, the mid-palate is fresh, yet beautifully balanced with the richness and structured offered by even handed wooding. The finish is fresh and crisp, testimony to its cool climate origin. Enjoy now or to 2025.

Awards:

Eagles' Nest Viognier 2018: Winemag Alternative Varieties report: 92 Points | Decanter World Wine Awards 2019: 93 Points | Old Mutual Trophy Wine Show 2019: Highest rated Viognier

Eagles' Nest Viognier 2017: Jamessuckling.com: 91 Points | Decanter World Wine Awards 2018: 92 Points | Tim Atkin SA Report: 90 Points | 4.5 Stars, 2019 Platter Guide

Eagles' Nest Viognier 2016: Decanter World Wine Awards 90 Points || SAWI Awards 2017: Grand Gold | Tim Atkin SA Report 2017: 91 Points | Gold and highest rated Viognier: Veritas Awards 2017 | 4.5 Stars, 2018 Platter Wine Guide

Eagles' Nest Viognier 2015: Decanter World Wine Awards 92 Points (Silver) | Old Mutual Trophy Wine Show 2016: Highest rated Viognier | SAWI Awards 2016: Platinum and highest rated Viognier | Tim Atkin SA Report 2016: 91 Points | 4.5 Stars, 2016 Platter Wine Guide | Wine Advocate: 92 Points

Eagles' Nest Viognier 2014: Wine Advocate: 91 Points | Decanter Magazine June 2015 Issue: South African White Blend & Rhone Varietals: Highly Recommended | Tim Atkin SA Report 2015: 92 Points | 4 Stars, 2016 Platter Wine Guide

Eagles' Nest Viognier 2013: Tim Atkin SA Report 2014: 92 Points | Double Gold: Six Nations Wine Challenge (2014) | 4.5 Stars, 2015 Platter Wine Guide (5 Star Nominee) | Wine Advocate: 89 Points

Eagles' Nest Viognier 2012: Wine Advocate: 93 Points | Double Gold: Six Nations Wine Challenge 2013 | 4.5 Stars 2014 Platter Wine Guide | Tim Atkin Annual Report: 89 Points

Eagles' Nest Viognier 2011: Selected for British Airways December (2012)



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