

EAGLES' NEST VIOGNIER 2014

	<p>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.</p> <p>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.</p> <p>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.</p>	INTRODUCTION
	<p>Variety: 100% Viognier Bottling date: December 2014 No. of bottles: 13,316</p> <p>Analysis: Alcohol 13,32 vol % Sugar 2.2 g/l TA 5.1 g/l pH 3,51 TSO₂ 137 mg/l FSO₂ 249mg/l</p>	ANALYSIS
	<p>The ninth crop off twelve year old vines in two north easterly facing vineyards on the farm, the 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 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 9 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</p>	PRODUCTION
	<p>This wine exhibits a fresh green-gold hue, testament to its barrel fermentation and maturation. The nose shows enticing aromas of fresh ripe mandarin skin, orange blossom and peach skin. When allowed to stand in the glass beautiful perfumed notes of jasmine flower emerge (consistent with the 2013 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. Enjoy now or to 2019.</p>	DESCRIPTION
	<p>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</p> <p>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: 89Points</p> <p>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</p> <p>Eagles' Nest Viognier 2011: Selected for British Airways December (2012)</p> <p>Eagles' Nest Viognier 2010: Selected for British Airways June (2012) 5* nominee for the 2012 Platter wine guide Wine Advocate: 93 Points Taste of London: Most Innovative Wine (2013)</p> <p>Eagles' Nest Viognier 2009: 5* nominee for the 2011 Platter wine guide Gold, Veritas (2010) Wine Advocate: 93 Points (2011)</p> <p>Eagles' Nest Viognier 2007: Silver (Best in class) award International Wine and Spirits Competition Bronze Medal Decanter Wine Awards (2009) Four Stars 2010 Platter Guide</p> <p>Eagles' Nest Viognier 2006: Silver Medal, Michelangelo Awards (2008) Bronze Medal, Swiss International Airlines Awards (2008) Bronze Medal Veritas Awards (2008)</p>	AWARDS