



**Varietal composition:**  
100% Viognier

**Appellation:**  
Breedekloof

**Alcohol:** 13.5%  
**Residual Sugar:** 3.4 g/L  
**Total Acid:** 5.4 g/L  
**pH:** 3.64

**Wine style**  
Dry 1 **2** 3 4 5 6 7 8 9 Sweet

# silk bush

THE MOUNTAIN VINEYARDS

## Silkbush Viognier 2016

### Winemaker Notes

Our Viognier is crafted from a single vineyard block on the slopes of our Vineyard, above the sweeping Breedekloof valley, an hour and a half's drive north of Cape Town.

We believe this block is special: the combination of soil, slope, climate, aspect and grape variety works brilliantly to capture the essence of this ancient Rhone cultivar.

Used in small quantities to enhance red blends, this cultivar also makes a complex and well balanced white wine. This vineyard is planted in ancient, decomposed granite soil, right up against the emphatic slopes of the Waaihoek Mountains.

### What's in the name

Silkbush Mountain Vineyards hails its name from the Sybasberg (Afrikaans for Silkbush Mountain), one of the highest peaks above our vineyards. Sybasberg by its turn gets its name from the Sybasboom (Silkbush) that grows in isolated corners of our mountain. The Silkbush leaves, when torn, produces silky threads of latex – hence it's name. Just as special and unique as the Silkbush is, so is our soils, slopes and vineyards. This is manifested in our wines – you can taste the unique mountain terroir.



### Tasting Notes

A fresh, unwooded style of Viognier, trying to express the cultivar characteristics. On the nose a combination of fresh floral aromas and dried peaches while on the palate flavours of melon and pear fills the mouth along with a fresh crisp acidity for a lively finish. Spent three months on lees which gives that full mouth feeling.

### Food pairing

Viognier in an unwooded style works wonderful with mildly spicy Asian dishes, aromatic fish and seafood, spicy chicken and even lamb. Also a great companion to sweet deserts and cheese platters.