



DIEMERSFONTEIN
WINES

SWEET SUE SUN-DRIED VIOGNIER

ABOUT DIEMERSFONTEIN

There exists a passion at Diemersfontein that is impossible to overlook, with a range of wines that encapsulates the magnificence, elegance and grace of this estate and the passion of its people, making every sip of our wines a magical experience.

WINEMAKING

The Sweet Sue is made from sun-dried Viognier grapes that were pinched at the stems of the grape bunches on the vine and left to raisin, concentrating the sugars and acidity levels.

TASTING NOTES

Aromas of dried peach and apricot, orange marmalade and toasted nut on the palate finishing with a lingering aftertaste.

FOOD PAIRING

This wine is beautifully paired with dark chocolate desserts or matured cheeses.

COMPONENTS: 100% Viognier

WINE OF ORIGIN: Wellington

HARVEST DATE: February 2022

YIELD: 5 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 15 years

TEMPERATURE: Serve between 7°C to 11°C

ALCOHOL: 13.82 % **RESIDUAL SUGAR:** 114.1 g/l

TOTAL ACIDITY: 6.07 g/l **PH:** 3.86

ENERGY: (100 ml) E = 529 KJ / 126 kcal

PACKAGING: 832g per 375ml bottle

NUTRITIONAL INFORMATION:

