



Jacaranda Wine Estate, Wellington, South Africa

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Jacaranda Kintsugi Viognier 2024

Tasting Notes

100% Viognier

Incredibly complex and multilayered. On the nose, green apple, mint and lemon. The palate shows complex flavours of peach and apricot fruit and dried orange. Maturation for 10 months in 3rd. fill French oak barrels adds complexity and depth. Kintsugi is a low-filtration wine and therefore can be slightly cloudy in appearance.

Terroir

Decomposed Granite soils and Mediterranean climate. Yields are kept low, to a maximum of 6 tons/ha. Voor Groenberg summer days in Wellington are typically warm and sunny, with cooler nights and a light afternoon breeze which helps to keep the vines and grapes healthy.

In the cellar and vinyard

Sustainable and responsible vineyard practices are the core of our winemaking philosophy, we are working exclusively with certified organic fertilizer and spraying material. Full bunch pressing and maceration for 2 days, thereafter, nature takes control. Spontaneous fermentation with the grapes' native yeast. Slow fermentation and maturation in 500 L Perle Blanche white wine barrels. Our wines are made the most natural way possible, to keep the characteristics of our fruit and soil alive in the bottle

Analysis

13.00Vol% Alc 2.1g/L RS 5.1g/L TA 3.27 pH

Vintage 2024

The 2024 season will be remembered for its extremely wet and cold winter and spring, during which flooding occurred. With the arrival of summer, the weather changed to dry and windy conditions. Good leaf and vineyard management was essential, with very hot temperatures, high humidity and a cool spell in November to be managed. This vintage's white wines are characterised by good mouthfeel with a full palette and balanced analyses, and red wines showing deep shades of colour.

