JOURNEY'S END

Honey Bee Viognier

2025

Background: More than 30 beehives flourish at our family farm, nestled between wildflowers. These honeybees are more than just producers of golden sweetness they are quiet guardians of the land. As part of our rewilding and conservation efforts, fields of indigenous blooms encourage them to thrive, supporting a healthy, balanced ecosystem. This Viognier is our homage to these remarkable workers, a celebration of nature in perfect rhythm.

Blend Composition: 100% Viognier

Origin: W.O. Coastal

Technical Notes:
The grapes were harvested from vineyards in the renowned Swartland wine region, located about 30 minutes from Cape Town. Picking took place in the early mornings at around 23° Balling, when the cool temperatures help maintain firm, fresh acidity. After destemming, the grapes were lightly pressed, and the juice was settled for 72 hours before fermentation began with an aromatic yeast culture.

Fermentation took place in stainless steel tanks at 12–21°C over 12 days. Malolactic fermentation was prevented to preserve the wine's natural fruitiness and bright acidity. The wine was then left on fine lees for four months before being racked and prepared for bottling.

Wine Analysis:
Alcohol: 12.5 %
pH: 3.49
Total Acidity: 5.75
Residual Sugar: 3.7

VEGAN FRIENDLY

Tasting Notes:
Exceptionally aromatic wine with rich layers of citrus, peach and orange peel. The palette is lush and rich with a well-integrated acidity that balances the richness. A long, satisfying and lingering finish on the palate.

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