



Premium Viognier 2017

A very special variety. Viognier is categorised as an “aromatic”. Naturally textural and soft Viognier is often popular among both white and red wine drinkers.

Originally we planted a small amount of Viognier to be a blending component for Syrah. Over the last couple of years there has been a focus on improving the quality of the Viognier. As a result we believe this is our best to date.

Fruit:

Single Vineyard. 100% Viognier

Winemaking:

This single vineyard Viognier was fully barrel fermented, to assist with a full bodied wine. 80% went through a secondary fermentation – Malolactic fermentation.

The wine was bottled after 10 months, lees stirred weekly, in seasoned French oak Barriques to allow optimum maturation, to preserve the primary fruit flavours.

Alcohol: 12.9%

pH: 3.48

Sensory Evaluation: Colour: Dried Straw

Aroma: White peach, Floral, Spice, Pineapple.

Palate: Generous mouthfeel, Lush Peach, Well structured, very clean dry finish

Food Matches:

Very versatile, Viognier is a great option for a BYO restaurant. Great with Spicy food, Viognier works well with fresh dishes too.



Distributed by Hop and Vine