

2022 VIOGNIER

Appellation: Margaret River

Alcohol: 13.5%

Varietals: Viognier

Vineyard: Miamup

Winemaking Notes: After a mild growing season, the 2022 harvest started a bit later than average with great weather conditions. All the white varieties were allowed the best ripening time and could be harvested at the peak of their flavours.

Our 2022 Viognier is sourced from a single vineyard, planted over 20 years ago on its own roots and tended since by a family dedicated to producing the best fruit in the most traditional ways. Almost everything is done by hand throughout the season and, if not by the owners, only by friends and family they trust. The result is pristine fruit, showcasing both the very particular characteristics of Viognier and the unique terroir of the central Margaret River region. This batch was handpicked at its peak on 31/3/2022 and sent straight to the winery for pressing.

On arrival at the winery, the fruit was immediately loaded into the press for gentle whole bunch pressing, followed by a short cooling and settling before filling five French oak puncheons, two to four years of age. Minimal vegan-only adjuvants were added to aid fermentation and lees were stirred a few times in the fall and winter to enhance the fruity and floral character extractions from the fine lees. In January 2023, the wine was racked and prepared for bottling, without any added fining to preserve all its original fruit characters.

Cellaring: Enjoy now or cellar for many years.

Colour: Pale straw yellow

Nose: The nose is a lifted bouquet of flowers- lilac, honeysuckle and wisteria, with baseline characters of juicy nectarine and apricot nectar. The intense floral fruit combination is complemented precisely with toasted oak notes and a hazelnut spice in the background.

Palate: The fresh crisp clean acidity provides a long support line to the palate that reveals ripe stone fruits, ruby grapefruit, a hint of quince marmalade, notes of tarragon and baking spices- clove and mace-, cracked Tellicherry peppercorns and roasted hazelnuts. The wine finishes tantalizingly dry from a delicate mineral backbone finish. Deliciously complex and more-ish, this wine is a true expression of a variety too often forgotten or overlooked.

Food: Traditional King Prawn Pad Thai with asian greens. Dhu fish ceviche with Geraldton wax garnish. Spring vegetable terrine in aspic.

Allergens: Sulphites. This wine is minimally handled and vegetarian friendly.

