



WARRAMUNDA ESTATE ESTATE

2019 VIOGNER



BLEND
100% Viognier

COLOUR
Very pale lemon in colour

AROMATICS
Orange blossom, with a complex yet subtle marmalade spice and mineral edge.

PALATE
Intensely structured with vibrant acidity, the palate shows a lovely and delicate ginger spice with fleshy stone fruit and a striking mineral edge. Autolysis brings to this wine a complex savoury element of biscuit, dough & toasted nuts.

AGEING POTENTIAL
10 - 15 years.

WINEMAKING
Whole bunches of viognier fruit were hand-picked at 11.8 Baume and gently pressed to minimize phenolic pick-up. Juice was cold settled for two days in tank, before racking to old barrique barrels for natural fermentation. The wine was fermented completely dry via indigenous yeast and matured on lees for 12 months.

Bottled on the 14 the February 2020 with a loose polish of filtration. No new oak was used in this blend, with oak ranging from 3-5 years old.

VINEYARD NOTES
We were kept on our toes in the vineyard with a wet winter and cool, wet spring featuring late bud burst. This was then followed by a hot and dry summer, where ripening was even but rapid. Close attention to maturity was required to ensure we captured the bright fruit flavours and wonderful natural acidity on offer.

WINEMAKING DATA
Geographical Indication / Coldstream, Yarra Valley
Oak / 12 months in Seguin Moreau & Francois Frères
pH / 3.13
Titratable Acidity / 7.4g/L
Alcohol / 12.0%
