

# Tasting Notes

## 2018 Viognier

Current Vintage:	2018
First Vintage:	2009
Vineyards:	East Bench, Ryegrass
Harvest dates:	October 16th-22nd, 2018
Residual Sugar:	1.2g/L
Brix:	23.0
Alcohol:	13.6%
Maturation Vessels:	Stainless Steel tanks
Final Blend:	100% Viognier
Bottling Date:	6th May 2019

### Tasting Notes:

The 2018 Viognier shows intense ripe peach and nectarine aromas alongside floral notes and hints of exotic spices. The palate shows a textural creamy richness so typical of the variety, but the wine remains crisp due to its refreshing acidity. Ripe stone fruit and candied citrus peel shape the palate, while a warming spice note continues through the finish. The wine's acidity and flavor intensity make it a great partner for a range of meals, such as summer salads, fish tacos, and poultry. Best consumed chilled while in its youth.

### Vintage Notes:

A hot spring and warm and dry 2018 summer had the vineyards well advanced and in great condition leading in to the fall. Following this, a very cool August and September slowed ripening to a crawl. Thankfully dry conditions and a lack of frost events allowed the grapes to achieve ripe and pure fruit flavours, while still retaining fresh acidity and great fruit aromas. White wine grapes were harvested slightly later than average but still achieved great flavour ripeness and balance.

