

GRAPES

100% Viognier

TASTING NOTES

This is a French variety that has adapted very well to the region.

This wine is unoaked and was kept on suspended lees after fermentation for 5 months prior to bottling.

This increased the body and mouthfeel of the wine while retaining the vibrant, fresh, varietal fruit. Intense white peach, nectarine, apricot & tropical fruit flavours with hints of ginger & spice.

PAIRING SUGGESTIONS

This is an excellent wine for a wide range of cuisines but particularly Sushi & Sashimi & spicy Indian & Thai curries.

**CELLARING POTENTIAL**

This wine is ready to drink upon release and should be consumed within the first 3 years.

TECHNICAL DETAILS

Alcohol: 12.5% Vol
Tartaric Acid: 5.5 g/l
p.H: 3.36
Residual Sugar: 1.2 g/l

**MINIMAL INTERVENTION
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.