



Viognier

2017 - VIOGNIER 100%

TASTING NOTES

This was the first harvest from our estate grown Viognier. On the bouquet, apricot and peach are supported by white blossoms and an undercurrent of spice. The stone fruits translate onto the attack and through the oily mid-palate with tropical fruit and orange carrying through the long finish.

PAIRING

A versatile wine pairing well with pad thai, lamb tagine with apricots, buttery cheeses, and pork dishes.

BOUQUET

Apricot & Peach

GROWING SEASON

The 2017 vintage had a slow start with cool days and a lot of precipitation leading to flooding in the valley. Bud break started around 14 days later than 2015 and 2016, but only a couple of days off the 15-year average. As the season progressed, months of hot, dry conditions allowed for the vineyards to catch up and hit all the expected key developmental stages. With the drought conditions, forest fires hit the west coast. The smoke provided the benefit of a buffer for heat through the intense summer sunshine, helping to moderate the accumulation of sugars and loss of acid. But it also led to humid days and increased disease pressure; extreme diligence was rewarded by healthy and clean fruit. The nights cooled off towards harvest, allowing for great evolution of fruit flavour without any spikes in sugars while maintaining a bracing acidity.

VARIETAL PROFILE

TOTAL ACIDITY	6.45 G/L
FINAL PH	3.68
RESIDUAL SUGAR	2.0 G/L
ALCOHOL	13.9%
CASES PRODUCED	500
CSPC	95455