



FINE AUSTRALIAN WINES

METAL LABEL

THE WHITE VIOGNIER 2021



Winemaking A vintage highlight, our Viognier achieved wonderful ripe flavours and was harvested on the morning on the 23rd February to retain fresh fruit flavours and minimise oxidation. The fruit was then crushed, destemmed, chilled and transferred to our bag presses. After a gentle pressing the juice is clarified before a slow fermentation at temperatures of 14 – 16°C using a selected yeast to optimise lush varietal flavours. The wine then underwent a short period on yeast lees which has built mid palate weight and aided in the expression of soft creamy notes before being filtered and bottled.

Tasting note Fresh aromas of nectarine and peach are complimented by floral nuances of jasmine and orange blossom. Flavours intensify on the palate with soft fleshy mandarin and loquat fruit coming to the fore. The wine finishes with excellent length and hints of ginger and spice.

Region Riverina (SEA)

Wine Analysis Alcohol: 13.0% pH: 3.18
TA: 6.7 g/l RS: 2.9 g/l

Style Dry, Medium bodied.

Food Match Enjoy with friends over a meal of fish and chips or gourmet creamy pasta.

Cellaring Expect lush marmalade and apricot characters to intensify with the ability to cellar for 2-3 years.

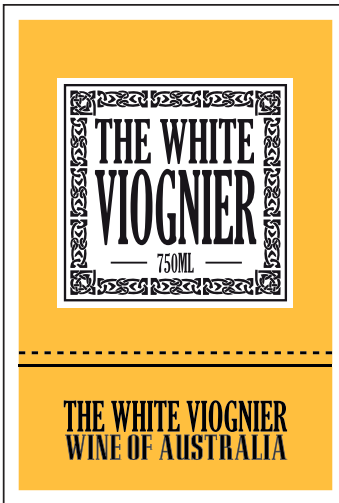
Winemaker,
James Ceccato



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Carton Packaging

Packaging Detail

Range:	Metal label
Product:	White Viognier
Approx. Case Weight:	8kg
Bottle Barcode No:	9335966003835
Carton Barcode No:	19335966003832
Bottle:	Super Premium Claret
Bottle Weight (grams):	732
Package Weight (grams):	1458
Bottle Dimensions (hxd):	329mm x 75mm
Carton Size:	6 pack
Carton Dimensions:	230mm x 156mm x 335mm
Slipsheet Configuration:	96 (domestic) - 84 (export)