



A light touch Viognier with well-managed oak and ceramic ageing makes this beautifully textured wine a pleasure to pair with food.

A good addition to the range.

Jeb Dunnuck

TASTING NOTES

A pale-yellow wine with a golden hue. The nose is elegant with notes of jasmine, Hawthorne and apricots. There are hints of stone and orchard fruit on the palate, which is textured, creamy and rich. The finish is bright and fresh with a hint of bitter grilled almonds.

This rich and textured wine has a long finish which is asking to be paired with a variety of creamy and buttery dishes with fresh herbs and lemon juice as a welcome option. White gazpacho, veal escallops, tarragon chicken and asparagus risotto are just a few suggestions.

GRAPE VARIETIES	90% Viognier 10% Roussanne
TERROIR	The Viognier grows in a parcel surrounded by woods and steep slopes with a relatively cool terroir. The grapes are harvested in early September to avoid over-maturity and maximise the natural acidity enhancing the wine's freshness and balance.
AGE OF VINES	10 years
YIELD	35hl/ha
WINEMAKING	The grapes are hand-picked and quality controlled in the early morning before 80% are fermented in 600-liter oak barrels (20% of which is new oak) and 20% in ceramic jar to highlight the freshness. Weekly battonage gives balance and body to the wine.
AGEING POTENTIAL	5 years
CERTIFICATION	organic