

THE WINGWALKER VIOGNIER 2014



DESCRIPTION

Grapes from our estate vineyard were gently pressed to tank and carefully processed to protect the aromatic and varietal characters. The tanks were then cold settled and the clear juice racked off after 48 hours for fermentation. We used a selection of French oak and a variety of yeast types and some indigenous fermentation for complexity. Lees stirring took place for several months after vintage to increase the palate weight and roundness. The wine received a light fining, cold stabilisation and filtration prior to bottling.

AROMA

Ripe stonefruit flavours are balanced by citrus and mineral notes. Subtle oak adds structure, resulting in a wine with great finesse, length and complexity.

PALATE

Ripe fruit is supported by a creamy texture. Peach, poached pear and orange blossom integrate with nougat and jasmine notes. This is a well balanced wine with soft acidity and a lingering fruit finish.

CELLARING

The lively fresh characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded wine.

FOOD

Complement with white meats and Asian dishes, or enjoy on its own. Serve lightly chilled (12°-14°C)

ANALYSIS AT BOTTLING

Alcohol - 14% / vol.	pH - 3.62
Titrateable Acid - 4.8 g/l	RS - 1.4 g/l
Harvest Dates - 2 April 2014	Brix at harvest - 23.7
Bottling Date - 5 April 2016	
Variety - 100% Viognier	
Lot Number - L1485	
Allergens - Sulphites, Milk, Fish	
Net Quantity - 750 ml	

ACCOLADES

Sydney International Wine Competition 2017 – Blue Gold award

Raymond Chan - 5* 18.5/20 "Full, even, light golden yellow colour, a little lighter on the rim. This has a full, soft and voluminous nose with well-packed and dense aromas of ripe apricots entwined with tropical fruits, and a layering of creamy, nutty oak, with underlying refreshing citrus zest and floral elements"

Sam Kim – 5* 94/100 "A brilliantly expressed wine offering varietal purity and intensity, as well as richness and harmony. The inviting bouquet shows apricot, mandarin, floral and spice aromas. It is succulent and richly fruited on the palate, while remaining balanced, and delivers delectable flavours and silky texture, finishing long and satisfying."

Michael Cooper's Buyers Guide 2017 – 4*