

2020 Viognier



Viognier 100%

Viognier Clone 642

Alcohol 15%
Residual Sugar 2.8 g/L
Total Acidity 6.4 g/L
pH 3.51
Brix 28
Cases Produced 89
Released 2021
SKU 169089

VANESSA
VINEYARD

Flavour Profile

Using only free-run juice, our Viognier shows tones of straw yellow and light gold in the glass. Key lime and white peach feature on the nose, followed by aromas of honeysuckle and tangerine. The creamy, full-bodied texture is well balanced with crisp acidity. Flavours of lemongrass, honey, and ripe stone fruits produce a long, lush, concentrated finish.

Growing Conditions

The 2020 growing season started well with great weather conditions throughout April. May and June experienced somewhat cool, wet conditions which slowed growth, disrupting some spring bud development and challenging the short period of flowering thereby reducing crop load in the vineyard. July and August provided consistent sunshine, high heat and a few timely rainy days. September to mid-October continued with very warm weather allowing the fruit to reach full maturity and ripeness. While the Growing Degree Days at Vanessa Vineyard for 2020 were at 1678, which was slightly lower than in 2019 at 1687 the overall outcome was a fantastic growing season. This vintage of wines is proving to be very age-worthy and shows incredible potential.

Winemaking

Harvesting of the 2020 Viognier was a few days earlier than in 2019, which has led to a lighter, fresher and easier drinking Viognier. After very gentle extraction, the Viognier was fermented cool with a specially selected yeast to bring out the fruity and floral aromatics. A long fermentation period gave us a rich, full and luscious wine with balanced, fresh acidity.