

VANESSA

V I N E Y A R D

Carved from stone, fuelled by sun, a vineyard like no other.

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2022 Viognier



100% Viognier

Alcohol 14.4%

Residual Sugar 4.07 g/L

Total Acidity 7.25 g/L

pH 3.45

Brix 25.06

Cases Produced 155

Released 2023

SKU 169089

VANESSA
VINEYARD

Flavour Profile

Using only free run juice, the 100% estate grown Viognier shows light gold hues. The creamy, full-bodied texture is well-balanced with crisp acidity. Peach aromas, followed by honeysuckle and tangerine on the nose and flavours of honey and ripe stone fruit on the palate provide a long, lush concentrated finish.

Growing Conditions

In 2022, we experienced a cold, wet spring. Bud break occurred the first week of May, two weeks later than the previous year. The cool and wet conditions continued into June, allowing the vines to catch up slowly during a stress-free growth period. The months of July and August were very hot and dry. September started cool and later in the month we had warm sunny days into early October that forced everything to speed up. Rosé was harvested mid-month followed by the rest of the harvest at the end of the month.

The growing degree days at Vanessa Vineyard were 1,714. Our Master Winemaker, Howard Soon describes this year's vintage as average to above average.

Winemaking

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.