

2022 VIOGNIER

VINTAGE

The 2022 vintage was warm and dry with ideal harvest conditions. Crop size was lower than average, but the grapes were of excellent quality, showing outstanding concentration and ripeness.

BLEND

Viognier 100%

WINEMAKING

This vintage involved pressing, fining, settling, clean racking, and inoculation with aromatic yeast, followed by a cool fermentation at 15°C. The wine was then racked and bottled.

AROMAS & FLAVOURS

With aromas of fresh peach, Asian pear, apricot and floral honey. The palate has refreshing flavours of mandarin, lemon, Royal Gala apple, and honey. With a crisp acidity leading to a clean bright finish.

FOOD PAIRINGS

Fresh seafood dishes are the perfect pairing for this wine; seared scallops, grilled shrimp, lobster mac & cheese, fresh oysters and white wine and garlic mussels.

WHEN TO DRINK

Enjoy now, or continue to age in your cellar 3-5 years if desired.

THE
Foreign Affair
WINERY

Please enjoy our wines responsibly
foreignaffairwinery.com

