

BORN IN THE
BAROSSA

PASSION & CRAFT
Hobbs
BAROSSA RANGES

RAISED IN THE
RANGES

tin lids.

VIOGNIER
BAROSSA RANGES
2019

COLOUR
Golden straw.

NOSE
Lifted bouquet of nectarines and stone fruits with an underlay of toasty spice.

PALATE
The full flavoured palate shows great acidity and balance with a velvety oiliness and minerality. Flavours of white peaches, nectarines and apricots, full bodied, well balanced, complex wine. A superb expression of the Barossa Ranges "terroir".

WINEMAKING
Hand-picked grapes from Hobbs Single Vineyard. Fermented in open vats with natural yeasts. Matured for 12 months in a combination of old French oak barrels and tank before being bottled.

FOOD PAIRING
Beautiful with Asian and South Indian flavours, pairing beautifully with a spicy pork stir fry or curry.

VINTAGE NOTES
2019 was one of the driest growing seasons we've experienced. Extremely low rainfall through the season with higher-than-average temperatures in January and February and continuing very warm weather through March, April resulting in the lowest-yielding Barossa harvest of the past decade. Despite the challenges of the dry season, most importantly the quality of fruit is exceptional.

QUICK NOTES

VINTAGE
2019

WINEMAKERS
Peter Schell, Allison, and Greg Hobbs.

GRAPE VARIETY
Viognier

GROWING AREA
Barossa Ranges

ALC %/VOL
13.0 % v/v

TITRITABLE ACIDITY
4.6 g/l

PH
3.42

CELLAR POTENTIAL
10+ years

OAK
French oak

MATURATION
12 months

