

# 2022 VIOGNIER

## WINEMAKER'S COMMENTS

Viognier (pronounced vee-on-yay) is one of the worlds least planted white wine varieties. It's most notable use is in the white wines of the Rhone Valley in France, but is often heavily blended, hiding its unique characters. Blue Pyrenees planted small experimental plots of this variety in the 1990's and excited by the results, has undertaken further investment in Viognier, allowing Blue Pyrenees to make small releases of this intriguing white wine.

Early morning picked grapes were rapidly processed, with part of the batch being fermented in a 1500L Vessel and part of the batch being pressed directly into aged French oak barrels for natural fermentation with high solids content. Both batches were battonaged after fermentation and then aged 12 months before bottling.

### **Region**

Pyrenees, Western  
Victoria, Australia

### **Grape Varieties**

Viognier 100%

### **Colour**

Straw with a hint of green.

### **Cellaring**

Can be enjoyed now or cellared with confidence for five years.

### **Aroma**

Fragrant apricot, jasmine, pear and nectar.

### **Technical Details**

Alcohol: 14.5%  
Total Acidity: 6.52 g/L  
pH: 3.42

### **Flavour**

Fresh apricot and apricot kernel. Vibrant creamy palate with citrus and floral notes framed by subtle oak. Traces of white florals and spice linger on the persistent, lengthy palate.

