

Brave Roots Viognier 2024

Viognier is a winemaker's gamble, a fussy grape that rewards patience with aromatic opulence. We aimed to capture its rich, silken texture, a contrast to the sharp-edged Marlborough whites. Our goal was to coax out its exotic perfume, creating a wine of texture and grace, like sunshine woven into a golden thread.

Region: Marlborough, Lower Wairau, Riverland

Soil type: alluvial soils with balanced water-retention and draining characteristics.

Vintage: 2024. An excellent vintage with low crop, concentrating flavour and aroma.

Harvesting: the Viognier was harvested in two distinct stages. A portion of the fruit was harvested for crisp, natural acidity, followed by a later pass (in 10 days) for the grape's full, aromatic and flavour bloom.

Fermentation: in seasoned French barrels.

Ageing: on fine lees for 10 months

pH: 3.37

TA: 7.1 g/L

Residual Sugar: 3.2 g/L

Alcohol: 14.2%

Tasting notes: lush apricot, ripe peach skin, and fragrant honeysuckle, with a rich, textural palate that finishes with a hint of toasty oak.

Food pairing: creamy chicken with mushrooms, coconut curry with tofu, aged cheese, grilled pork.

Accolades: Cam Douglas MS - 95 points
Outstanding

