

MARGARET RIVER



CHURCHVIEW
— MARGARET RIVER —

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LIMITED RELEASE VIOGNIER

COLOR:

Bright pale straw

NOSE:

Distinctly aromatic floral bouquet that immediately attracts your attention. Underlying this are prominent spices and a honeysuckle fragrance that is complimented by subtle oak nuances

PALATE:

There is a really lovely balance of early season stone fruits and soft acid which leaves a gentle and lingering long dry finish. The use of some oak maturation creates an overall mouthfeel of roundness and mild dryness which is so complimentary with food.

VINTAGE:

A challenging year with external pressures—in Margaret River, the humidity required a rigors approach to fruit selection. Winemakers and viticulturalists worked hand in hand to produce some pretty smart wines—including juicy, fruit-driven reds.

WINEMAKING:

Obtaining Certified Organic Qualifications in 2020, all estate fruits are grown under strict organic principles without the use of toxic chemicals.

Crushed, destemmed, and transferred into French oak puncheons, where it begins wild fermentation. Over the five months of barrel maturation, the wine was regularly stirred and topped. Careful barrel selection takes place, and the wine is assembled. No fining and minimal filtration before bottling.

VINTAGE: 2021

ALC: 12.0%

STANDARD DRINKS: 7.1

CELLARING: < 10 years

