



HAPPS
MARGARET RIVER

VIOGNIER

Background:

Viognier (pronounced Vee-on-yay) is a rare French variety which until recently was grown only in small appellations of northern Rhone, namely Cote Rotie where it is blended with Shiraz to give an aromatic lift and softening effect to the red wine produced and Condrieu and Chateau Grillet which produce some of the rarest and most exquisite white wines available.

In its native environment the Viognier vine is difficult, yielding small crops often with uneven ripening. Perhaps because of the rarity, the mystique, the challenge, Viognier has captured the imagination of winemakers and has had much publicity in Australia in recent times.

Viognier is the latest ripening of our white varieties. The downside of very late ripening is the chance of rain and rot in late autumn. The most intense grape flavours provide the best foundation to work with. A little botrytis may find its way into the fruit necessitating careful selection at the picking stage.

We find it useful to control yield via bunch removal before and after flowering. We think our trellising arrangements provide the right balance between sun and shade to yield golden coloured fruit with little green chlorophyll content and a low quotient of the accompanying forms of green flavour astringency. However, the vine is slow to establish and some of the fruit gets little leaf cover with a tendency to produce firm tannins.

In this wine we have used 4 days of skin contact to encourage phenolic extraction and maturation in tank on yeast lees with regular stirring. In combination these techniques produce a creamy and noticeably textural wine. This varietal is always best drunk with food and an open mind.



Current Release: 2020 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	A dry, early vintage producing low to moderate yields of great quality.	
VINEYARD	Three Hills Hand pruned to rods Hand picked	
GRAPE VARIETY	Viognier	
MATURATION	Stainless steel tanks	
WINE ANALYSIS	Alc/Vol:	13.0%
	Acidity:	5.5 g/l
	pH:	3.38
	Residual Sugar:	< 0.5 g/l

Winemaker comments

COLOUR	Clear, pale lemon
NOSE	Attractive and varietal aroma of apricot, orange blossom, star jasmine, pear and peach yoghurt, with hints of lemon rind and passionfruit.
PALATE	A full flavoured wine with sweet fruit that displays flavours of ripe pear, almond, fresh apricot, grapefruit, fig and ripe nectarine. The wine is rich and textural with noticeable grip and spice. Best served around 10 degrees Celsius for maximum varietal expression and to fully appreciate the mouthfeel of this unique variety.

Happs Pty Ltd

571 Commonage Rd, Quindalup, Western Australia 6281

Tel: 61 8-97553300 Fax: 61 8-97553846 Email: happs@happs.com.au Web: www.happs.com.au