

2016 VIOGNIER

WINEMAKER'S DIARY

VARIETIES

100% Viognier

DISTRICT

Descendant Vineyard, Marananga (Five rows planted in 1994)

HARVEST

29 March, 2016

pH

3.37

ACIDITY

6.01g/L

ALCOHOL

13.5%

VINIFICATION

This small batch was vinified with the same minimalistic approach that we have used for the RunRig Viognier over the last 10 years. After hand-picking at sunrise the fruit was immediately pressed and roughly settled overnight in tank. This enabled the juice to stay very cool and from there it was fed directly to new French oak barriques. The juice underwent a slow natural fermentation on its lees and was only racked once prior to bottling in March 2017.

The historic appellation of Condrieu may be no larger than a postage stamp, but various cuvées from André Perret, Georges Vernay and Marcel Guigal are some of the greatest white wines in the world.

Ever since planting Viognier in the Descendant Vineyard we have strived to make a wine with similar distinction and purity to those of this famous Appellation and when exceptional vintages prevail we produce a Viognier that displays a distinctive varietal character.

VINTAGE CONDITIONS

Despite a dry winter, rains in January and March, 2016 freshened the older vines and provided long, slow ripening periods in between, which led to a stand-out vintage with high quality fruit.

TASTING NOTE

With a vibrant lemon hue and beautiful freshness, the exotic Viognier aromatics of orange blossom, white peaches, stewed apricots and jasmine flowers are telltale signs of what lies beneath. Full bodied with a silken texture and formidable length, the rich, opulent palate offers white truffles, ripe peaches, currants and fresh cream, all neatly bound by the wines underlying minerality and mouth-watering acidity.

