VIOGNIER 2023



TORBRECK

BAROSSA VALLEY



VARIETY: 100% Viognier
SUB-REGION: Eden Valley
HARVEST: 20th April 2023

MATURATION: 10 months new and seasoned French

barrique

ANALYSIS: Alc/Vol 12.5%

pH 3.16

Acidity 5.54g/L

COLOUR: Pale straw

AROMA: Ginger, apricot, kiwi fruit and

passionfruit with Asian spices.

PALATE: Medium bodied with lifted aromas

and texture balanced by cleansing

acidity.

CELLAR: now - 2025



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.

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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

The 2023 growing season brought above-average rainfall in winter and spring and a cooler summer. The majority of the harvest took place in the colder months, and most vineyards were not harvested until April, approximately one month later than usual. Cooler seasons can pose several challenges, but through our dedicated commitment to viticulture practices, such as hand pruning and harvesting with careful soil management, the vintage resulted in low-yielding and resilient fruit. The upside, however, to a cool season is far greater, and producers and wine enthusiasts alike hold these seasons in high regard..

TASTING

Enticing aromas of exotic tropical and stone fruits such as kiwi fruit, guava, passionfruit skin, and apricot intermingled with fresh herbs and spices like cinnamon, vanilla pod, ginger, lemongrass, nutmeg and Vietnamese mint.

A gentle spice emanating from partial oak maturation in new and seasoned French barrique that is seamlessly integrated, contributes to the complexity on this medium bodied but very long acid balanced white wine. Enjoy in its youth with South East Asian or Mexcian cuisines.