



a **head** of our time

2021 Viognier

A.B.V 11.6%

R.S. <3 g/L

T.A. 4.59 g/L

FERMENTATION Carbonic/Ambient

ESTIMATED PEAK 2025-2028

SERVE 10-13°C

WINEMAKER'S NOTES A difficult vintage, so we couldn't get the same weight as 2020. There was plenty of botrytis to add character. A lot of sorting to keep only the healthy fruit. The wine was vinified using carbonic fermentation for 7 days before being pressed into clay to finish, including malolactic conversion. The wine was transferred to 1000L neutral French oak to mature for 6 months before bottling.

SOMMELIER'S NOTES This is our second crack at the Viognier grape, and another home run. The nose is classic Viognier - orange blossom, and cardamom – with some jasmine green tea tones. On the palate, the wine is dry and fresh, with a textural and pithy component. Not as much weight as the 2020 vintage, which will make this a summer favourite. White fish cooked with aromatics en papillote is where I am leaning. J.L. June 2nd, 2022

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