***2020 Lismore***

***The Age of Grace***

***Viognier***

This expressive viognier seduces you with the beautiful perfume of honeysuckle and orange blossom and a textured palate of apricot, kiwi and pineapple.  A sensual and exotic experience.  Barrel fermented and aged.  Enjoy it now or allow it to gain complexity with further cellaring.



***Winemaker’s Notes***

The grapes were picked and whole bunch pressed, slowly extracting the juice at a rate of 550ltrs per ton. The juice was settled for 48 hours and was racked into older, neutral 225 litre Burgundian barrels, and a 600 litre egg shaped tank for fermentation and maturation lasting 10 months. The “egg” component is 10% of the production.

***Wine Making Aesthetic***

Balance is the key to this wine. Viognier is an aromatic and generous varietal; it benefits from barrel maturation and lees contact with a fuller mouth feel and increased texture. This combined with the firm acid backbone and intense fruit will allow this wine to integrate beautifully and gain further complexity over the next 3-5 years.

***Alcohol: 14.5 %******RS: 3.16 g/l Total Acidity: 6.46 g/l pH: 3.43***

***Wine of Origin Cape South Coast***