



2019 VIOGNIER

Marananga, Barossa Valley
South Australia

VINTAGE

The 2019 growing season was one of the most challenging in memory. Rainfall was down 25% and 40% on average for winter and spring respectively. Dry conditions led to a couple of significant frost events, while flowering was met by hot then cold windy conditions. Consequently, fruit set was poor. Some sub-regions of the Barossa also suffered severe hail damage, fortunately, we escaped untouched. Very hot and dry conditions continued through December and January. Thankfully, February was mild. As a result, disease pressure was very low as were the yields, resulting in wines of good structure and concentration.

VINEYARD

The Viognier is sourced from Block 1B (clone Montpellier) on our Schubert Estate vineyard located in the sub-region Marananga in the Barossa Valley.

WINEMAKING

Fruit was handpicked in the early hours of the morning to ensure cool fruit delivered to the winery in pristine condition. Grapes are immediately pressed straight to stainless steel tank for 24 hours cold settling before racking to seasoned 225L French oak barrels for a natural yeast fermentation. The wine remains on lees during malolactic fermentation and subsequent maturation for 6 months before being blended just prior to bottling. The wine is unfinned, with minimal filtration to preserve aromas and flavour.

TASTING NOTES

Colour: Straw yellow with bright clarity.

Aroma: Lifted perfumed bouquet of honeysuckle and orange blossom with underlying aromas of white nectarine, citrus and hints of white pepper.

Palate: Fresh flavours of white peach, orange zest, apricot purée, mango and Tahitian lime are abundant. Subtle oak derived phenolics add texture and complexity, complimented with green apple acidity creates for a crisp finish.



TECHNICAL NOTES

Varietal: 100% Viognier

Region: Marananga, Barossa Valley

Alc.: 13.5%

Ph: 3.4

T/A: 5.1 g/L

Residual Sugar: 2.7 g/L

Winemaker: Matt Reynolds

Enjoy with: Roast chicken and veg