

2019 VIOGNIER

A judicious use of oak has tamed this lively wine, but not compromised its lifted aromatics of stone fruits on the palate and poise and length that can only be described as unctuous.

Colour

Light straw-green.

Aroma

The wine offers a complex array of lifted aromas of stone fruits, honeysuckle and violet.

Palate

A dry, acidic, medium-bodied wine

Ageing

Ready to drink now, but with careful cellaring will continue to improve for 2-3 years.

The Vintage

The Bendigo wine region stuck precisely to form for the 2019 vintage, the weather in two halves. A mild, wet Spring led to good fruit set, followed by a dry, warm Summer. Overall quality very high, yields variable.

Pairing

Pair this Viognier with spicy Asian food or a variety of seafood or shellfish.