

Viognier 2021

FROM A QUARTER-ACRE BLOCK OF VINES PLANTED NEXT TO OUR DAM WALL, THIS WINE IS COMPLEX, WITH A DIVERSITY OF AROMATICS AND AN OPULENT PALATE. THIS VIOGNIER RETAINS AN ELEGANCE MORE COMMONLY ASSOCIATED WITH COOLER CLIMATE EXPRESSIONS.




ANDREW QUIN
Winemaker

Variety | Blend

100% Viognier

Pre-Vintage

Rainfall: Average Winter rainfall | Above average Spring rainfall
Temperature: Warm Spring to early Summer | No extreme heat events
Upshot: Consistent flowering and fruit set | Healthy leaf/canopies | Controlled development

Vintage

Rainfall: Dry Summer and Autumn
Temperature: Below average daytime temperatures | Cool nights
Upshot: Consistent ripening conditions | Extended even flavour development | High natural acid | Wines of power and elegance

Vineyard

C-Block: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated eastern aspect
Upshot: Reduced natural vine vigour | Intense and vibrant flavour profile

Winemaking

Fermentation: De-stemmed | Pressed to stainless steel tanks | Juice oxidatively handled | 12-hour cold settling before racking to seasoned oak | Cool fermentation (12-18 degrees celcius)
Oak: French - 2nd and 3rd use | 7 months maturation on lees
Tech. Analysis: Alcohol - 13.5% | pH - 3.40 | Acid - 6.0g/L | RS - <1.3g/L

Noteworthy Dates

Harvested: 22nd February 2021 | **Bottled:** September 2021 | **Released:** October 2021

Sensorial Information

Profile: Nectarine | Peach | White florals | Ginger | White pepper | White Flowers
Texture: Great texture and mouthfeel

Characteristics

Animal: Eurasian Eagle-Owl
Vehicle: Audi A5 Cabriolet
Musical: Western Concert Flute



Hentley Farm

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