

FSW8B

BOTRYTIS VIOGNIER 2014

WINEMAKING/VITICULTURE

A select patch of our Viognier vines are encouraged to grow a dense canopy reducing air flow and encouraging the infection by and growth of Botrytis cinerea. Botrytised grapes are difficult to press and several pressings are required to liberate all of the viscous nectar. Good quality juices are hard to ferment, so a special yeast strain is used to balance the ideal sugar levels, allowing the wine to find its natural balance.

VINTAGE CONDITIONS

Windy conditions during flowering in the Wrattenbully wine region reduced the amount of fruit that set and gave a natural balance to the grapevines. The Viognier bunches had ample leaf cover to protect them from the heat experienced in January and February 2014, allowing an even ripeness and development of typical Viognier flavours.

TASTING NOTES

The nose is intense honeysuckle, musk and vanilla with high tones of lemon thyme and ginger. The palate is long and luscious with opulent flavours of stone fruit and spice. The balance is perfect, delicately poised between sweetness and acidity. This finish is lingering and memorable.



VINTAGE INFORMATION

VINTAGE: 2014

WINEMAKER: Peter Gambetta

REGION: Wrattenbully

HARVEST DATE: 7th May 2014

ACIDITY 7.3 g/l

PH 3.30

CELLARING Now - 2019.