



2013 Lismore Viognier

Rich, lush and decadent. Viognier is a gorgeous varietal. Honeysuckle, peaches and dried apricot with a lingering citrus finish. A clean fresh acidity supports the extravagance of the nose and the palate.

Wine Made in the Soil

Viognier, a traditional Rhone varietal is perfectly suited to Lismore's cool-climate terrior. The vineyard block is on decomposed shale and one of the healthiest and well balanced on the farm. The entire team looks forward to the Viognier harvest and the beautiful amber tinged berries.

The 2013 vintage was an interesting vintage from a viticultural standpoint. We had mild temperatures during the ripening phase and sugars struggled to rise. 2013 has a lower than normal alcohol and residual sugar resulting in a lighter body than previous vintages, but the extended ripening period allowed the wine to gain its trademark complexity and concentration.



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 burgundian barrels (225 litre older, plus one 500 litre new) for fermentation and maturation.

Because of the lower balling at harvest (23.7 BA), it allowed for 100% natural ferment in this vintage. The wine was left on the lees for 11 months with regular "battonage" for the first 2 months.

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: 13.9 % RS: 3.68 g/l Total Acidity: 7.1 g/l pH: 3.38
Wine of Origin Greyton