

TORBRECK

BAROSSA VALLEY

2016 Viognier

When exceptional vintages prevail we have the opportunity to produce a Viognier that displays distinctive varietal characteristics from the Descendant Vineyard.

This historic appellation of Condrieu may be no larger than a postage stamp, but various cuvée's from André Perret, Georges Vernay & Marcel Guigal are some of the greatest white wines in the world.

Ever since planting Viognier in the Descendant vineyard we have strived to make a wine with similar distinction and purity to those of this famous Appellation. With a vibrant lemon hue and beautiful freshness, the exotic aromatics of orange blossom, white peaches, stewed apricots and jasmine flowers are telltale signs of what lies beneath. Full bodied with a silken texture and formidable length, the rich, opulent palate offers white truffles, ripe peaches, currants and fresh cream; All of which are neatly bound by the wines underlying minerality and mouth watering acidity.

pH: 3.37 **TA:** 6.01g/L

VARIETAL: 100% Viognier

VINEYARD: 5 Rows planted in 1994 on the Descendant Vineyard, Marananga

PICKING DATE: 29th of March 2016

FERMENTATION:

This small batch was vinified with the same minimalistic approach that we have used for the 'RunRig' Viognier over the last 20 years. After hand picking at sunrise the fruit was immediately pressed and settled overnight in tank. This enabled the juice to stay very cool and from here it was fed directly to new French barriques. The juice underwent a slow natural fermentation on its lees and was only racked once prior to bottling on 8th November 2016.