

# VIOGNIER 2022



T O R B R E C K

BAROSSA VALLEY



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THE HISTORIC APPELLATION OF CONDRIEU MAY BE NO LARGER THAN A POSTAGE STAMP, BUT VARIOUS CUVÉES FROM ANDRÉ PERRET, GEORGES VERNAY AND MARCEL GUIGAL ARE SOME OF THE GREATEST WHITE WINES IN THE WORLD.

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We have strived to make a wine with similar distinction and purity to those of this famous Appellation, and when exceptional vintages prevail we produce a Viognier that displays a distinctive varietal character.

## VINTAGE

The 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hail storm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away.

## TASTING

Enticing aromas of exotic tropical and stone fruits such as lychee, passionfruit, and apricot intermingled with fresh herbs and spices like cinnamon, vanilla pod, ginger, lemongrass and Vietnamese mint.

A gentle spice emanating from partial oak maturation in new and seasoned French barrique that is seamlessly integrated, contributes to the complexity on this medium bodied but very long acid balanced white wine. Enjoy in its youth with South East Asian or Mexcian cuisines.

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<b>VARIETY:</b>	100% Viognier
<b>SUB-REGION:</b>	Eden Valley
<b>HARVEST:</b>	20 <sup>th</sup> March 2022
<b>MATURATION:</b>	10 months new and seasoned French barrique
<b>ANALYSIS:</b>	Alc/Vol 14% pH 3.34 Acidity 5.53g/L
<b>COLOUR:</b>	Pale straw
<b>AROMA:</b>	Ginger, apricot, lychee and passionfruit with Asian spices.
<b>PALATE:</b>	Medium bodied with lifted aromas and texture balanced by cleansing acidity.
<b>CELLAR:</b>	now - 2025

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