

VIOGNIER

2024



T O R B R E C K

BAROSSA VALLEY



VARIETY:	100% Viognier
SUB-REGION:	Eden Valley
HARVEST:	2nd March 2024
MATURATION:	10 months new and seasoned French barrique
ANALYSIS:	AlcVol 13% pH 3.30 Acidity 5.26g/L
COLOUR:	Pale straw
AROMA:	Peach, apricot, kiwi fruit with vanilla pod and subtle Asian herbs and spices.
PALATE:	Medium bodied with lifted aromas and texture balanced by cleansing acidity.
CELLAR:	now - 2025

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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 lead up to the 2024 harvest saw timely spring rainfall and calm conditions for flowering and fruit set. A mild to warm summer was idyllic, propelling even growth and fruit development.

A warm early summer brought on shiraz showing bright colours and fragrance, persisting for several weeks accelerating to powerful fruit and fragrantly spiced characteristics. With harvest concluding on the 19th of April, we are extremely pleased with the strength and diversity of wines made from the 2024 season.

TASTING

Enticing aromas of exotic tropical and stone fruits such as kiwi fruit, guava, peach and apricot intermingled with fresh herbs and spices like cinnamon, vanilla pod, nutmeg and Vietnamese mint.

A gentle spice emanating from 100% barrel fermented oak maturation in new French barrique that is seamlessly integrated, contributes to the complexity on this medium bodied but very long balanced Condrieu inspired wine. Enjoy in its youth with most shellfish cuisine, specifically with lobster, prawn or crab dishes from most cuisines.