

2018

Viognier

KOBAU VINEYARD

100% VIOGNIER

From a small 2.9 acre block at Kobau Vineyard on the Golden Mile bench, this elegant, mineral-driven Viognier benefits from retained freshness due to the vineyard's cooler afternoons. This wine brings honeysuckle and lilac notes on the nose and mandarin orange flavour on the palate accompanied by a supple textural mouthfeel.

Kobau Vineyard

The southerly aspect of the Kobau Vineyard on the Golden Mile Bench allow the vines to bask in the early morning sun. On gravelly soils, wines from this vineyard are known for being mineral-driven, well structured, with a balanced ripeness and fresh acidity.

ESTABLISHED
2005

ACRES
45

SOIL
Rutland Sandy Loam

ELEVATION
332-389m

The Vintage

A cool start to spring resulted in a slightly later than average bud break. However ideal flowering conditions were possible thanks to warmer temperatures and dry conditions in late spring. Summer was warm allowing for continued fruit development. And the classic long, dry and sunny fall conditions in October really helped with increased flavour development and acidity retention. Harvest 2018 was longer than usual due to the unique conditions experienced during the growing season, nevertheless a promising one.

VINTAGE
2018

HARVEST DATE
October 19

FERMENTATION
Indigenous yeasts

MATURATION
12 months in stainless
steel and oak cask (50%)

BOTTLING DATE
December, 2019

RESIDUAL SUGAR
0.8 g/L

ALCOHOL
13.0%

TOTAL ACIDITY
4.9 g/L

pH
3.8

