

2019

Viognier

KOBAU VINEYARD

100% VIOGNIER

From a small 2.9 acre block at Kobau Vineyard on the Golden Mile bench, this elegant, complex Viognier benefits from retained freshness due to the vineyard's cooler afternoons. The nose exhibits delightful floral notes of honeysuckle and neroli followed by citrus zest, tropical fruit, and pineapple. The palate has a smooth and supple mouth feel with delicious melon, mandarin, peach, and sweet spice mingling for a noticeably long finish.

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
44.3

SOIL
Sand and gravel

ELEVATION
330-390m

The Vintage

A cooler April in 2019 was quickly followed by warm conditions in May and June resulting in perfectly timed bud break in the vineyards. Summer brought more warmth to the valley but temperatures were average and this allowed the vines to fully develop. Harvest started with warm and dry conditions and the early ripening varieties were harvested on schedule. However, by the end of September, a slight change in weather conditions brought cooler temperatures and small amounts of rainfall to the valley. This stalled things for a while until October showed up with its typical long, dry and sunny days allowing for flavour development and acidity retention in our grapes. Harvest 2019 was challenging and required extremely precise vineyard management, however the result of all that hard work is well balanced wines with vibrant fruit characters and freshness.

VINTAGE
2019

HARVEST DATE
October 17

MATURATION
14 months in 96% Austrian
oak, 4% French oak,

BOTTLING DATE
August 4th. 2021

RESIDUAL SUGAR
0.65 g/L

ALCOHOL
14.2%

TOTAL ACIDITY
5.2 g/L

pH
3.84

