



LISMORE

ESTATE VINEYARDS

2017 Lismore Estate Reserve Viognier

A careful selection of the best of the vintage that exemplifies the extraordinary terroir of Lismore

Rich, lush and decadent. Honeysuckle, peaches and dried apricot with a lingering saline and citrus finish. A clean fresh acidity supports the extravagance of the nose and the palate.

Wine Made in the Soil

Viognier, a traditional Rhone varietal is perfectly suited to Lismore's extreme cool-climate terroir. The vineyard block is dryland farmed on decomposed shale and one of the healthiest and well balanced on the farm. The entire team looks forward to the Viognier harvest and the beautiful amber tinged berries.

Winemaker's Notes

The grapes were picked and whole bunch pressed, slowly extracting the juice at a rate of 550ltrs per ton. The juice was settled for 48 hours and was racked into Burgundian barrels (225 and 500 litre, 25% new) for fermentation and 15 months maturation.



Wine Making Aesthetic

Balance is the key to this wine. Viognier is an aromatic and generous varietal, it benefits from barrel maturation and lees contact with a fuller mouth feel and increased texture. This combined with the firm acid backbone and intense fruit will allow this wine to integrate beautifully and gain further complexity over the next 3-5 years.

Wine of Origin Greyton

Wine of Origin "Greyton" has been designated by SAWIS recognizing the special terroir of this region.

Alcohol: 14.0 %

RS: 4.37 g/l

Total Acidity: 7.4 g/l

pH: 3.26