



## Viognier 2018

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Varietal(s)	100% Viognier
Brix at Harvest	19.7°
Alcohol Content	13.0%
Residual Sugar	3 grams/Litre
Total Production	200 cases of 12

### TASTING NOTES

Our 2018 Viognier is light straw in the glass with floral aromas of orange blossom and hints of white pepper. On the palate it is rich yet lively with acidity with flavours of passion fruit, nectarine skin and a soft spiced finish with a touch of lingering tannin. Drinking well on release but will benefit from short to medium term cellaring to further develop complexities.

### WINEMAKING NOTES

After making stainless steel fermented Viognier in 2016 and 2017, the intense fruit character of the 2018 vintage called for a different fermentation vessel, so after harvest in late September the grapes were then whole-bunch pressed into seasoned French oak (228L, 400L and 500L) for alcoholic fermentation. Malolactic fermentation was suppressed. Following 8 months in barrel, the wine was transferred to stainless steel tanks for light fining and filtration. The wine was bottled in late August 2019.

### VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.