

Lismore Viognier 2012

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

Lighter styles are often paired with curries and the like. This Viognier is different. We recommend medium bodied meals that are intense and complex. For example: • Sesame encrusted tuna marinated in a blend of orange, lemon and lime juice spiced with sesame oil, soya and ginger – seared on a wood fired grill and served with griddled vegetables, or • Free range duck breast smoked with Darjeeling tea and coriander leaves. Set on a cinnamon poached pear glazed with a gooseberry jus. In both of these dishes, the fruit and floral aspects of the wine are complimented by the exotic and aromatic elements in the dish which are also highlighted by the spiciness from the oak fermentation; the fresh acidity freshens the palate, and yet the Lismore Viognier has the body to hold up against the weight of the duck or the tuna. It is also gorgeous with a well laid cheese platter.

variety : Viognier | 100% Viognier

winery : Lismore Estate Vineyards

winemaker : _

wine of origin : Greyton

analysis : alc : 14.22 % vol rs : 3.68 g/l pH : 3.12 ta : 7.43 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

ageing : 3 - 5 years

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.

in the vineyard : Wine Made in the Soil

Viognier, a traditional Rhone varietal is perfectly suited to Lismore's cool-climate terrior. The vineyard block is 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.

The 2012 vintage was a glorious vintage from a viticultural standpoint. We had beautiful clear sunshine with mild temperatures during the ripening phase. The result was clean, healthy fruit which had an extended ripening period to gain complexity.

about the harvest: The grapes were picked at optimal ripeness.

in the cellar : The grapes were whole bunch pressed, slowly extracting the juice at a rate of 500litres per ton. The juice was settled for 48 hours and was racked into burgundian barriques (225 litre, older) for fermentation and maturation. The wine was left on the lees with regular "battonage" for 11 months.

