

LA FRENZ

NARAMATA ESTATE

2019 VIOGNIER



Vineyard: Wits End and Freedom 75, Naramata

Blend: 91% Viognier with 9% Chardonnay

Alcohol: 14.1%

pH: 3.33

Total acid: 6.83g/l

Residual sugar: 6.8g/l

Harvested: October 2019

Bottled: 25th February 2020

Released: 1st May 2020

WINEMAKING

- hand harvested and gently whole bunch pressed with an early press cut, avoiding any harsh bitterness this variety's skin can produce
- 55% of ferments were conducted in stainless steel tanks and maintained at cold temperatures to protect the delicate aromas
- 30% fermented in neutral French oak barriques for added complexity
- 15% fermented in concrete egg tank to increase the mouthfeel
- blending and light filtration prior to bottling

TASTING NOTE

Viognier is an intriguing Rhône varietal that is reluctant to show its best unless fully ripened. As such, the fruit was left to hang a lengthy amount of time to obtain the enticing richness.

A perennial favourite amongst our fans, this is a charming Viognier that exhibits aromatics of peach blossoms, dried herbs and golden hay perfectly blended with notes of lanolin, grilled nectarine, Turkish delight, all spice and thyme. Amazing palate weight, viscosity, and alcohol warmth is achieved due to its high ripeness level.

Allow yourself to be treated by enjoying this Viognier with a traditional North African tagine or a saffron risotto.

We recommend enjoying our Viognier upon release, however you may carefully cellar the wine for 3-5 years from the vintage date. The fruit forward characteristics will give way to the secondary notes of mineral and golden hay and the wine will develop a more viscous mouthfeel.